

ROSAE 2021

“Nostrum vinum roseum”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETY

Tempranillo 100%

PRODUCTION

40.000 bottles of 0,75l. 600 Magnum of 1,5 l. and 45 bottles of 3l.

VINEYARDS

Made only with Tempranillo variety grapes from our own vineyards located at an altitude of 911 meters in our Finca La Planta, located in the riverside town of Quintanilla de Onésimo. Very special estate due to its uniqueness of calcareous clay soils with the mother rock without fragmenting less than one meter from the surface.

ELABORATION

The grapes with which this wine is made were harvested on September 22, 2021 being the first red grapes to enter Bodegas Arzuaga Navarro. This promptness in carrying out the harvest allows us to acquire the ideal technical and organoleptic characteristics for this wine. After the harvest, which is carried out in the coolest hours of the day and manually, always in boxes of no more than 10 kg, it is taken little by little and quickly to the winery where a very gentle pressing will be carried out in batches of 500 kg. With this we achieve that the extraction of color is necessary for the required characteristics. The temperatures below 12 degrees with which the grapes enter the winery are preserved throughout the fermentation process. Due to which the alcoholic fermentation takes place very slowly, lasting 30 days. After fermentation, it is naturally decanted and bottled to preserve its vibrancy and freshness.

TASTING

VISUAL

Clean and bright. Pale salmon with nude trim with very little color extraction.

NOSE

High aromatic intensity; where notes of acidic red fruits stand out, strawberries and raspberries predominate. Notes of pine, citrus, passion fruit and floral hints.

PALATE

Wide, fresh and friendly entrance. Tasty sensation that lasts in the mouth until retronasal where the compote cherries denote.

RECOMMENDED FOOD AND CONSUMPTION

This wine can have a perfect harmony with many dishes such as vegetable cream, sea and mountain rice, seafood, fried and sautéed fish, charcuterie, white meats and roasted poultry as well as sushi or sashimi dishes.

Recommended serving temperature 6-8°C.

TASTING DATE:

January 2021

WINE MAKER:

Adolfo González

ANALYSIS

ALCOHOLIC GRADE	13,3% VOL.	TOTAL (SO2)	115 MG/L
TOTAL ACIDITY(TARTARIC)	4,61 G/L	FREE (SO2)	33 MG/L
VOLATILE ACIDITY (ACETIC)	0,30 G/L	SUGARS BRICKS	1,92 G/L
		Ph:	3,63



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