



TARÓN ROSÉ

GRAPES

The plots, owned by the bodega, are in four localities in the Rioja Alta (Cuzcurrita de Río Tirón, Sajazarra, Tirgo and Villaseca). The growth cycle is carefully monitored so that the best grapes can be chosen to achieve the ideal blend of the inherent qualities of the different varieties used when the time to harvest comes.

VARIETIES

50% Viura - 50% Garnacha

WINEMAKING METHOD

The grapes and free-run juice are left bleeding in stainless steel vats after 24-48 hours cold maceration. After static clarification the must ferments at a temperature of between 17 and 21°C.

TASTING NOTES

A pale pink, salmon-tinged colour, typical of the rosé wines from this zone of the Denominación de Origen.

Smooth, ripe fruit and floral aromas which combine with its light, yet full taste throughout to leave a final sensation which is fresh and yet at the same time warm.

SERVING TEMPERATURE

Best served at around 12°C.