

Artesa Rioja Rosado 2017

EAR004 BODEGAS ONTAÑÓN RIOJA, SPAIN 13% | 6 x 75cl | Screwcap Tempranillo 85% , Garnacha 15% Vegetarian, Vegan

A youthful, fruity and refreshing rosé Rioja



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PRODUCTION

Made from 85% Tempranillo and 15% Garnacha grapes cultivated in hillside vineyards (400 metres above sea level) in Rioja Oriental (previously known as Rioja Baja). The vineyards have clay stone soils with some sandy areas. The vines are trained using the trellis system. The grapes are chilled for several hours before cool fermentation in stainless steel. Maceration time is limited to 8 hours to produce a rosé with low tannins, and the wine is fermented as for white wine.

TASTING NOTE

A dry, approachable Rioja rosé with raspberry fruit on the nose. The palate has redcurrant and strawberry characters and a bright, juicy finish.

FOOD MATCH

Great with white meats, pasta, pizza or seafood. In fact great with food - or not!

NOTES