



D.O. Ribera del Duero



100% Tempranillo



La Horra, Burgos (Castilla y León)



From vineyards over 40 years old



Rosé wine



14% vol. alcohol



750 ml bottle

AWARDS & RATINGS



WINEMAKING

Rosé wine made from 100% Tempranillo grapes in the D.O. Ribera del Duero, sourced from bush-trained vineyards and harvested by hand. It is produced using the saignée method, after about 8 hours of maceration with the skins, seeking intense color and strong fruit expression while maintaining finesse. After fermentation in stainless steel tanks, the wine spends 3 months ageing on its lees, adding aromatic complexity and greater volume on the palate.

TASTING NOTES

Raspberry-colored with violet highlights, this rosé appears very clean and bright. On the nose it is intense and expressive, with prominent red and wild berry notes (tart strawberry and raspberry), a floral touch, and a subtle hint of bakery/fresh dough. On the palate it is dry and fresh, with pronounced acidity that lengthens the finish. It shows good volume and a broad, fruity and very refreshing finish.

FOOD PAIRING

A gastronomic rosé, perfect with smoked foods, pasta, rice dishes, fish, cured meats, and rich meats such as suckling pig, where its freshness and structure help cleanse the palate while complementing the dish without overpowering it. Serve chilled, around 8–10 °C (46–50 °F), to fully enjoy its remarkable aroma and texture.

Rosado



A very aromatic rosé with an explosion of red berry flavors, tart strawberries, a floral touch, and a lively acidity that invites another sip.