

1882

DESDE 1882

RIOJA VEGA



Garnacha



The grapes come from a selected Rioja Vega plot planted 25 years ago. Harvesting occurs in the early hours of the morning, with only a few minutes elapsing before the first must is drained. This helps to protect the grapes and maintain their freshness and floral character.

Finca 'La Real': 2.6 Ha of Garnacha at 370 metres altitude now 25 years old. Soils with a loam to sandy-loam structure favouring elegant and aromatic wines.



The wine is made using the "draining" technique in which there is hardly any skin maceration as the contact with the skins is very brief. The must is extracted by static draining of the grapes, without applying pressure. The must is then clarified statically at low temperature so that solid matters settle at the bottom of the tank. The clean must is then separated and fermented at 15°C for three weeks. After fining and clarifying further by racking, the wine was lightly filtered and bottled on 27/02/2024.



The result is a very bright, crystalline rosé with minimal shades of pale pink to pale salmon.



A delicate wine with a bouquet of white flowers on a background of elegant aniseed and fennel notes.



The mouthfeel is rich and well balanced, opulent yet with spicy freshness on a long, persistent finish.

