

## Rioja Rosado 2019

Rioja Alavesa, Rioja, Spain



Grape Varieties	<b>100% Garnacha Tinta</b>
Winemaker	<b>Ruth Rodríguez</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.1g/L</b>
Acidity	<b>6.2g/L</b>
Wine pH	<b>3.27</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

### PRODUCER

The Larrosa wines are a new project from the Izadi team, created to showcase the quality of fruit from old bush vine Garnacha. The vineyards are located between 600-800m above sea level, in the village of Tudelilla in Rioja Alavesa. The vines experience warm days and cool nights, as well as Mediterranean and Atlantic influence. The wines display both a vibrancy and freshness few can rival at this price point.

### VINEYARDS

The grapes for this rosé were sourced from 60-year-old Garnacha bush-trained vines, planted on chalky-clay soils. The vineyards sit at 790 metres above sea level, meaning the grapes benefit from warm days followed by cool nights and undergo a perfectly paced, slow ripening. This allows them to accumulate great intensity of flavour whilst retaining acidity. These old vines are low yielding, around 5 tonnes per hectare, but the fruit that they produce is extremely concentrated. Harvesting is done by hand.

### VINTAGE

2019 was a year with very unique weather conditions in Rioja. There was little rainfall over winter, and a cold start to the spring resulted in poor fruit set and loose berry clusters. A heatwave in June and July forced some vines to shut down, resulting in lower yields. Harvest occurred more than two weeks earlier than in 2018, but the grapes that did ripen successfully were of excellent quality with very concentrated flavours.

### VINIFICATION

Upon arrival at the winery the Garnacha grapes were gently pressed and underwent a short maceration (approximately 1 hour) in the press itself to extract aroma and a delicate pale pink colour from the skins. After this, the must was transferred to temperature-controlled stainless-steel tanks and was clarified by flotation. Once the desired clarity was achieved, fermentation at cool temperatures of 14 to 16°C ensured that the delicate and perfumed aromas were preserved in the wine. The wine underwent a period of ageing on its lees after fermentation to add texture to the palate, but didn't go through malolactic fermentation in order to retain its vibrancy.

### TASTING NOTES

This rosé has a lovely pale salmon colour. On the nose, aromas of strawberry, raspberry and red cherries combine with notes of white peach and pear. A refreshing acidity on the palate leads to a crisp and elegant finish.