

ROSAE ECO 2022

“Nostrum vinum roseum”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETY

Organic Tempranillo 100%

PRODUCTION

40.000 bottles of 0,75l. 600 Magnum of 1,5 l. and 30 bottles of 3l.

VINEYARDS

Made only with Tempranillo variety grapes from our own certified organic vineyards. Vineyards located in the fell of Olivares de Duero at more than 900 meters of altitude on the El Tornillo estate. It is a special farm due to the singularity of its stony limestone lands facing Northwest.

ELABORATION

The grapes with which this wine is made were harvested on September 15, 2022 being the first red grapes to enter Bodegas Arzuaga Navarro. This promptness in carrying out the harvest allows us to acquire the ideal technical and organoleptic characteristics for this wine.

After the harvest, which is carried out in the coolest hours of the day and manually, always in boxes of no more than 10 kg, it is taken little by little and quickly to the winery where a very gentle pressing. With this we achieve that the extraction of color is necessary for the required characteristics. The temperatures below 12 degrees with which the grapes enter the winery are preserved throughout the fermentation process. Due to which the alcoholic fermentation takes place very slowly, lasting 30 days. After fermentation, it is naturally decanted to continue with the minimum intervention of ecological philosophy and bottled to preserve its vibrancy and freshness.

TASTING

VISUAL

Clean and bright. Pale salmon with nude trim with very little color extraction.

NOSE

High aromatic intensity; where notes of acidic red fruits stand out, strawberries and raspberries predominate. Notes of pine, citrus, passion fruit and floral hints.

PALATE

Wide, fresh and friendly entrance. Unctuous sensation in the mouth that lasts until an aftertaste where red fruits and a slight citrus and floral tone are marked

RECOMMENDED FOOD AND CONSUMPTION

This wine can have a perfect harmony with many dishes such as vegetable cream, sea and mountain rice, seafood, fried and sautéed fish, charcuterie, white meats and roasted poultry as well as sushi or sashimi dishes.

Recommended serving temperature 6-8°C.

TASTING DATE:

31th January 2023

WINE MAKER:

Adolfo González

ANALYSIS

ALCOHOLIC GRADE	13,4% VOL.	TOTAL (SO2)	87 MG/L
TOTAL ACIDITY(TARTARIC)	4,85 G/L	FREE (SO2)	28 MG/L
VOLATILE ACIDITY (ACETIC)	0,15 G/L	SUGARS BRICKS	1,47 G/L
		Ph:	3,66



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