Artesa Rioja Rosado, DOCa Rioja 2023

EAR0042023

2022 Vintage

Bodegas Ontañón

— Rioja, Spain

IWC Bronze 2023

A youthful, fruity and refreshing rosé Rioja. Pink in colour, dry on the palate, with delicious red berry flavours.

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!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Garnacha 15% Tempranillo 85%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
68411767412021