Línea Kármán Rioja Clarete, DOCa Rioja 2024

EGC0162024NEW

Gómez Cruzado

— Rioja, Spain

This single vineyard Clarete (a traditional style of Rioja rosado - produced by co-fermenting red and white grapes together) is delicious, juicy and characterful. It follows Gómez's practice of combining tradition and modernity wonderfully.

Production

Old vine, bush trained Garnacha and Viura from a single vineyard named Cerro Calvario" in the village of Cordovín. This is a very cool climate region with deep red soils rich in clay and iron, at the foot of the Sierra de la Demanda mountains. The grapes are crushed then cold-fermented in stainless steel with native yeasts. The wine spends 3 months on lees before bottling.

Tasting note

Vibrant redcurrant and strawberry aromas. The palate has ripe bramble fruits, a touch of white pepper and a squeeze of juicy citrus acidity. Fresh and long on the finish.

Food Match

The perfect summer rosado to pair with a whole range of tapas dishes.

ABV:
13.00%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Grape Varieties:
Viura 70%, Garnacha 30%

Suitable for:
Vegan

Bottle Barcode:
8423014242532