



LÍBANO

Rosé

VITICULTURE

This rosé comes from our 3.5 hectares of vineyards in Sajazarra, situated at an altitude of 615 m above sea level, in the most north-western region of D.O.C. Rioja (Qualified Designation of Origin).

WINE-MAKING PROCESS

This field blend of Tempranillo and Grenache is made from grapes harvested by hand in mid-October, and stored in 20 Kg

crates. All the grapes underwent a light pre-fermentation maceration in tanks followed by a cold soak. Fermentation at 14-degrees centigrade for 25 days. the wine remained on its lees for 3 months.

TASTING NOTES

Here we find the Atlantic influence, softened by the winds from the Cantabrian mountains on the slopes of the Montes Obarenes. The judicious blend of Tempranillo and Garnacha

presents a very intense and fruity aroma. It is elegant, fresh, delicate and complex at the same time. Reminiscent of red fruits such as strawberry, raspberry, violets, peach and white flowers

On the palate, it is elegant, delicate, smooth, silky, creamy and fresh, conveying all the sensuality of this wine to the consumer. This versatile wine is perfect for drinking at any time of the day.



RIOJA
ALTA



73% TEMPRANILLO
27% GARNACHA

13°



12 x75cl



6 x75cl