



Name:	LIVIVS ROSÉ FERMENTED IN CASK
Vintage:	2018 Reserva
Varieties:	100% Garnacha
Vineyards:	Alto Najerilla (Rioja Alta) 93 years old

ELABORATION

Harvest: Manual in 15 kilo plastic boxes and Sorting Table

After handpicking and destemming grapes, they are cold-macerated for 16 hours in stainless steel tanks to obtain tear must. Afterwards, it is fermented in new French barrels. Regular batonnage in its fine lees for 4 months and finally is aged for 12 months in French oak barrels.

TECHNICAL DATA

Alcohol Content:	13.5 % vol
Total Acidity:	6,10 gr./l Tartaric
Volátil Acidity:	0,40 Acetic
Reducing Sugars:	2,1 gr/l

TASTING NOTES

Appearance: Intense and brilliant strawberry color

Aroma: Complex, fruity tones, gum candy with well integrated mineral and toffe tones.

Palate: Good structure and acidity. Balanced. Silky and unctuous with a mineral aftertaste that makes it very nice.

GASTRONOMY

It matches with all types of food with red meat. even

Serve at 10° - 12°C

MENTIONS

93 points Sobrelías.com
92 points Club Oenologique (8th best Rioja Rosé)
90 points James Suckling
90 points Peñin

