



# DAVID MORENO

VALLE · VINO · FAMILIA

## YOUNG ROSÉ 2025

D.O.C.A. RIOJA

**VARIETY:** Viura and Garnacha

**AGING:** Unoaked

**VINEYARDS:** Alto Najerilla area, from high-altitude vineyards



Traditionally known as “Clarete,” this is a wine almost exclusive to this area of Upper Rioja. Its characteristic “onion skin” color gives it great personality.

Freshness, lightness and tradition define this rosé with strong character, true to the land where it was born.

### VINEYARDS, CLIMATE AND SOIL

This rosé is crafted from old vines over 35 years old of Viura and Garnacha, located at 600 meters altitude in Badarán and Cárdenas (Alto Najerilla).

Viura brings subtle apple and pear aromas, creating balanced, easy-drinking wines, while Garnacha adds vibrant fruit expression both on the nose and palate. Together, they deliver a luscious wine with remarkable freshness.

The Atlantic-influenced climate ensures slow, elegant ripening, while the clay-calcareous and iron-rich soils abundant in organic matter provide structure and perfect balance.

### TECHNICAL SPECIFICATIONS

The grapes were hand-harvested in mid-October at their optimal ripeness. Following harvest, they underwent gentle skin contact maceration, with the flower must fermenting at controlled temperatures between 13-17°C over 11 days to maximize aromatic extraction.

The wine then spent 3 months on fine lees in suspension, developing greater complexity and depth.

### TASTING NOTES

Characteristic onion-skin color typical of our region. Beautiful orange hue, clean and bright.

**Aroma:** Intense peach, apricot and stone fruit aromas, clean and very precise. Delightfully pleasant with sweet gummy candy notes.

**Palate:** Very fresh, juicy and full-bodied, intensely fruity on entry with a rich, dense mouthfeel that calls for another glass.

Serve at 8-10°C. Alcohol: 13% vol. Contains sulfites.



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