



*Young wines*

# Clarete joven

D.O.Ca. RIOJA

## VINTAGE

2024

## VARIETY

75% Garnacha 25% Viura

## ALCOHOL CONTENT

13%

## VINEYARDS

Clay-limestone

Clay-ferrous

## WINEMAKING

Manual harvest in the first week of October. Fermentation in stainless steel tanks with temperature control.

## TASTING NOTES

Pale pink wine. On the nose, it is intense and complex, with notes of apricot, peach, and white flowers. On the palate, it is balanced with good acidity, showing tropical fruits and a long, citrusy finish.

