



A contemporary character that grows on the back of classicism. The utmost respect for tradition combines with the vision of creating a wine with nerve and body. A rosé made in a unique style.

2.467 bottles

**2023 VINTAGE.** A dry and warm winter brought an early budding, which advanced the cycle by 15 days. The summer began dry but cool, with northerly winds. At the end of August and beginning of September, two waves of extreme heat and some storms gave us a complex and very demanding harvest, which ultimately resulted in high-quality bunches.

**VINTAGE QUALIFICATIONS.**

- DOCa Rioja: Very Good.
- Álava Viticulture and Oenology Department: Very Good.

**VARIETIES.** 97% Mazuelo, 3% Garnacha and Graciano.

**WINEMAKING.** Before fermentation, each variety undergoes cold maceration with its own skins. Through the bleeding process, we obtain a direct must with the desired colour, which slowly ferments in a stainless steel tank at a controlled temperature to preserve the aromas. Aged for six months in French oak barrels, on its lees. Periodic stirring until the moment of blending the different varieties. Bottled in June 2024.

**TASTING NOTES.** Ruby-coloured with pink hints that remind the raspberry colour.

Its aromatic intensity is striking: notes of wild fruits, pomegranate, white pepper... On the palate, its acidity defines a fresh character. At the same time, it has structure and a unique tension provided by the tannins of the Mazuelo variety, which enhance the length, persistence and freshest side of the wine.

**ALCOHOL CONTENT.** 14% Vol.



SCORES

TIM ATKIN MW  
RIOJA REPORT 2025



MIQUEL HUDIN  
(2022 Vintage)

