

DESDE 1850



QUIROGA DE PABLO  
BODEGAS Y VIÑEDOS

6<sup>TH</sup>  
GENERATION  
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.

### Lagar de CAYO ROSE 2025.

**Grape variety:** Tempranillo, Viura and Garnacha.

**Grapes:** From our own selected vines, **in Rioja Alta.**

**Alcohol content:** 13,5 %.

**Vinification:** Selected grapes. Cold maceration to obtain the desired colour and finest aromas from the skins followed by the traditional "clarete" method of running off the clear free-run juice. Cold fermentation of the clear must for 2-3 weeks, thus maintaining the wine's characteristic aromas and fruit. Stored in vat and bottle until its release for sale.

**Tasting notes:** Bright pink with orange hues. Very expressive on the nose, fruity aromas wrapped in a floral component. Fresh on the mouth, easy to drink and with a very well-balanced acidity.

**Serving temperature:** 8-10 °C.

**MEDALS LAST VINTAGE -2019-2021-2022**



**Has been selected after a blind tasting by the regulatory board of Rioja DOCa as the ROSE INSTITUCIONAL wine and it will be used in all official events throughout the year!!!**

**BEST CLARET D.O.Ca RIOJA IN GERMANY, among the best 50 best Rioja wines, after a blind tasting by the prestigious team of wein Market.**

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