



LA PICONADA

ROSADO 2024

ELABORACIÓN:

Wine made from Viura and Garnacha Tinta grapes, hand-harvested, fermented at a very low temperature to preserve the full aromatic intensity, and subsequently aged on its lees.

CATA:

Onion-skin colour, very bright.

Very intense, clean aroma, with red fruits—especially strawberry—standing out.

On the palate, it is fresh and balanced, showing a wide range of nuances—an outstanding wine despite its youth.

Ideal to accompany light dishes, and pairs particularly well with appetizers and pâtés.



DENOMINACIÓN DE ORIGEN:

Rioja, Qualified Designation of Origin



VARIEDADES:

Viura and Garnacha Tinta



TEMPERATURA SERVICIO:

8°C – 10°C



GRADO ALCOHÓLICO:

14%



PRESENTACIÓN:

Box of 6 bottles of 75 cl each

EMBOTELLADO EN LA PROPIEDAD

BODEGAS DIEZ DEL CORRAL

ANGUCIANA, ESPAÑA, R.E. 0294-LR PRODUCT OF SPAIN

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