

VR  
VIÑA  
VEREDA  
DEL RIO  
rosé



## TECHNICAL DATA

**Type:** Young Rosé (Zone Wine)  
**Region:** Q.D.O. RIOJA  
**Varieties:** Tempranillo, Grenache and Malvoisie  
**Vintage:** 2024  
**Alcohol by volume:** 13%Vol.



RIOJA ALTA

After 12 hours of maceration of the must with its skins, the grapes are pressed, and the must is fermented for 15-20 days at a controlled temperature of 17°C to preserve the aromatic characteristics of the varieties used.

## TASTING

**Visual phase:**  
Bright and elegant salmon pink.

**Olfactory phase:**  
A wide range of fruity aromas on the nose, including strawberries, raspberries and apricots, with floral notes that add a very pleasant complexity.

**Gustatory phase:**  
Good acidity on the palate, round and luscious, inviting you to enjoy each sip. Floral aftertaste with hints of violets. Initially subtle but surprisingly pleasant throughout.

**Serving temperature:** 9-11°.

**Food pairing:** Rice dishes, Italian cuisine, appetizers, Asian cuisine.

## 2024 VINTAGE

A year of severe drought and low yields per hectare. This led to an early harvest, which extended due to the favourable weather in late September and October, allowing for selective harvesting for each parcel and wine style. This vintage has been rated as excellent by the Governing Body.

## PARCELS

The altitude of our vineyards, over 550 meters, allows us to harvest at the optimal time when there is a good balance of aromatic maturity and optimal acidity for making these wines. The grapes are hand-picked into boxes to maintain their integrity until they are pressed.



SAN MARTÍN DE ÁBALOS  
BODEGAS  
Y VIÑEDOS