



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Rioja Vega Tempranillo Rosé

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| Usual Price | £18.49 |
| Discount Price (inc. VAT) | £11.99 |
| Code | RIOJ400 |

A blend of red and white tempranillo produces this pale fresh rose with the utmost care.

Tasting Notes:

Bright and pale, slightly satin pink. A delicate wine with hints of white owers on the nose. Expressively fresh on the palate, with a good acidity.





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Specification

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| Vinification | Red Tempranillo planted on bush vines at 462 meters altitude, over 30 years old, on clay and limestone soils. White Tempranillo planted 8 years ago on well balanced soils, both are rain fed vineyards. The grapes are kept at a low temperature from the very harvest, to the extraction of the must. Once in the cellars, both the grapes of the Tempranillo Tinta and of the Tempranillo Blanca undergo a brief pre-fermentative cold maceration. This is such a short time, that there is barely contact of the must with the skins. This process differences this from the traditional saignée rosés. Then, the must is carefully decanted and a 25-day alcoholic fermentation follows at a maximum temperature of 15.5°C. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Spain |
| Region | Rioja |
| Type | Rosé Wine |
| Grape Mix | 50% Tempranillo Blanco, 50% Tempranillo Tinto |
| Genres | Vegan, Vegetarian |
| Vintage | 2021 |
| Style | Dry |
| Body | Rich, rounded and full flavoured |
| Producer | Rioja Vega |
| Producer Overview | Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's. |
| Closure Type | Cork |
| Food Matches | Enjoy as an aperitif |