



PAGOS DE ARAIZ ROSADO

Pagos de Araiz Rosado is made with grapes from the winery's estate, grown in accordance with the principles of integrated agriculture. The vineyards where our Grenache grapes grow are on average 20 years old and lie on rolling hills in stony, loamy-limestone soil.

VARIETAL 100% grenache.

WINEMAKING

This rose is made following the tradicional saignée method where the grenache grapes are picked at optimum ripeness, destemmed and macerated in a stain steel tank for around 10 hours to extract the lovely cherry colour and the primary aromas. Then the mustis bleeding and the alcoholic fermentation take place in a stain steel tank for 20 days at 16C to keep the freshness of the aromatics. Once the fermentation is completed the wine is racked and kept 1 month on its fine lees in an inert vessel to add and extratextural mouthfeel. The brightness of the colour imply clarification and filtering prior bottling.

NOTA DE CATA

COLOUR: Intense pink with purple tones, bright and attractive.

NOSE: Aromas of fresh red fruit, cherries and blue flowers from the Grenache grape varietal. Clean, elegant and attractive.

PALATE: TLively, fresh and moreish palate with a clean red fruit finish. Balanced and persistent.

This wine expresses its land of origin (Olite, Navarra), it is carefully crafted in order to optimize the elegance and finesse of the Grenache grapes grown on the estate.

Origin: D.O. Navarra.

Type of Wine: Rosé.

Alcohol Content: 13,5 % vol. approx.

Serving Temperature: 8-10 ° C.

Aging Potential: 1 year.

Suitable for vegetarians and vegans.