



PAGOS DE ARAIZ ROSÉ

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

Limited edition: < 7.000 bottles.

VARIETAL 100% grenache.

WINEMAKING

This rose is made following the tradicional saignée method where the selected grenache grapes are picked during the night to arrive at the winery as cold and quick as possible. Grape are destemmed and briefly macerated in a stain steel tank for just 1 or 2 hours to get this charming pale salmon colour. Then the must is bleeding and the alcoholic fermentation take place in a stain steel tank for 20 days at 16C to keep the freshness and enhance the citrusy and floral notes. Once the fermentation is completed the wine is racked, clarified and filtered prior bottling.

TASTING NOTES

COLOUR: Pale salmon, bright and attractive.

NOSE: The aroma is very clean due to the distinct white flowers. Mineral and citrus notes are also present.

PALATE: The attack is lively, fresh, full and moreish. The wine has a good structure and the body a glyceric texture. Acidity is balanced and fresh and the finish is long, fruity and persistent.

Origin: D.O. Navarra.

Type of Wine: Rosé.

Alcohol content: 14,5 % vol. approx.

Serving Temperature: 8-10 ° C.

Aging Potential: 1 year.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans.