BLANEO ROSÉ 2022

Blaneo Rosé is made with grapes, selected both in the vineyards and again in the winery, from old, goblet-trained Grenache vines with very low yields, grown in low mountain areas. These vines are on average 70 years-old and grow in high altitude vineyards, in a cold area with Pyrenean and Atlantic influences, awarding extra freshness and acidity. These estate-owned vineyards are monitored and cared for daily.

The 2022 vintage was marked by high temperatures. Budding was late due to the cold in February and March, however, during Spring and Summer, the temperatures were higher than usual causing early ripening. Rain was scarce, especially in Spring and Summer and during the month of September there was more rain than usual causing the wines acidity to be higher than expected due to the high temperatures.

7,200, limited edition, 750 ml bottles of this wine were produced.

VARIETAL
100% Grenache.

WINEMAKING
The grenache grapes are collected at their optimum level of ripeness, favouring the aromatic potential and freshness which enables the wine to achieve an attractive colour. The harvest is carried out during the night to enjoy the low temperatures and the grapes are immediately taken to the winery. Bleeding takes place straight away in tanks to obtain the free run juice. The must is then slowly fermented at a controlled temperature in stainless steel tanks for approximately 20 days, staying in contact with its lees after alcoholic fermentation for around 20 days. The wine is then clarified before bottling.

TASTING NOTE
COLOUR: A pale Pink colour with salmony hues, bright and attractive.
NOSE: The aroma is clean with white flowers and yellow fruit. Clean and intense.
PALATE: Lively and full attack. A well-structured, delightful, easy-to-drink wine. The acidity is balanced and intense and the finish is long, fruity and persistent.

Origin: D.O. Navarra.
Type of wine: Rosé.
Alcohol content: 13,5 % vol.
Serving temperature: 8ºC-10ºC.
Aging potential: 1 año.
Allergens: Contains sulphites.