

WINE PROFILE

A DE ARÍNZANO ROSADO 2021

This rosé is born in the vineyard. Thanks to a direct pressing and a subsequent aging on lees in post-fermentation, it reveals a charming, vibrant and elegant character. The perfect partner in crime for the spring-summer season.

TECHSHEET

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Tempranillo

SOIL

Plots: Zarralagaiza and Plano 24

Soil: sand and gravel on the surface, supported by clay.

VINE TRAINING

VSP 5.57 feet high

VINEYARD YIELD

4.500-5.000 kg/ha

HARVEST DATE

09/20/2021, after exhaustive maturity controls and tastings. Extremely precise harvest in each microplot due to satellite and drone use.

ALCOHOL 14% Vol.

PH 3.30

ACIDITY 7.1

VINIFICATION WINEMAKING PROCESS

Microplot harvest, short maceration with grape stalks and low temperature press.

FERMENTATION

Short low temperature fermentation at 52-61°F.

MALOLACTIC

No

AGING

4-6 months on lees in stainless still tanks.

COLOR

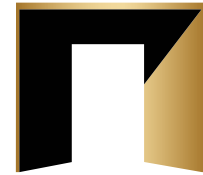
Pale blush pink.

AROMA

Intense red fruits and citrus notes. Roses and white pepper undertones which blend perfectly into its fruity character.

PALATE

Velvety, refined and elegant. Very vivid and expressive with a persistent finish. Bursting with refreshing citrus notes, strawberries, orange peel, pink grapefruit and floral aromas.



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO

Propiedad de Arínzano is the oldest wine property in Spain, since 1055. Located in Navarre, it is one of the twenty estates in Spain to be recognized under the prestigious Vino de Pago denomination. Its mission is to create wines that faithfully express the characteristics of its unique terroir combining the most advanced techniques with an artisanal treatment through the whole winemaking process.

SCORES & AWARDS

GUÍA INTERVINOS

Vintage 2020

92 pts

GUÍA PEÑÍN

Vintage 2020

91 pts