

Davalillo

RIOJA
denominación de origen calificada

Arca de Noé
rosado



TYPE AND YEAR:

Young Rosé Wine 2021 D.O.Ca. RIOJA.

GRAPE VARIETY: Viura, y Tempranillo.

WINEMAKING PROCESS:

Traditional method for making the well-known clarete (rosé) of San Asensio mixing musts made with white Viura grapes and red Tempranillo and Garnacha grapes in a proportion of 3 to 1. The cleaned must is fermented in stainless steel tanks with temperature control so as to conserve and enhance the typical aromas of the clarete.

TASTING NOTES:

COLOUR. Salmon pink characteristic of claret from San Asensio, without similarities.

AROMA. stone fruit (peach, apricot), red fruit and violet and jasmine flowers, rich in nuances.

MOUTH. Moderately acid unctuous entry, well endowed fruity flavors with great acidity-body balance.

AFTERTASTE. Long and persistent with hints of citrus and transmission of reds, especially strawberry and jelly beans.

PAIRING:

All kinds of pasta, rice dishes and fish.



VIURA AND TEMPRANILLO



8-10°C



B O D E G A
E L A R C A
D E N O É

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