SAN ASENSIO • LA RIOJA

ARCA DE NOE *cuore*

ROSADO

Arca de Noé CUORE is a wine created to pay tribute to the typical San Asensio clarete (rosé) that eas being made around the time. El Arca de Noé was founded in 1953. It also bears the stamp of the "new blood" who have helped the winery progress to what it is today.

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TYPE AND VINTAGE

Young Rosé Wine 2024 D.O.Ca. RIOJA.

GRAPE VARIETY

Viura and Tempranillo.

WINEMAKING PROCESS

Traditional method used to make the famous SAN ASENSIO CLARETE mixing musts from Viura white and Tempranillo red grapes varieties in a proportion of 3 to 1. Fermentation of the clean must in stainless tanks while controlling temperature to preserve and enhance the typical aromas of the clarete.
To give the wine additional sticky sweetness, it is left on the fine lees until we obtain the balsamic sensation observed on the palate during tasting.
A fresh fruity wine just like our traditional clarete, but longer and more balsamic, bringing out all the fruit and flowers, and full of flavour in the mouth.

TASTING NOTES

COLOR: Pale pink, Provençal style.
AROMA: Fresh fruit like peach, citrus, and delicate floral nuances that add complexity.
TASTE: Acidity enhances its freshness, with abundant red fruit flavors and great length.
AFTERTASTE: Fruity, floral, and spiced.

PAIRING

Ideal with all types of rice, pasta and fish.

STORAGE

In a cool, dry place away from the light.

Viura
Tempranillo

8-10ºC

INTERNATIONAL WINE & SPIRITS AWARDS
SILVER
85-89 points
SPAIN 2025