

DAVALILLO

A unique, craft wine produced by 4 different generations of winegrowers, who work together every day to make a dream that began in 1953 come true.

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TYPE AND VINTAGE

Young Rosé Wine 2024 D.O.Ca. RIOJA.

GRAPE VARIETY

Tempranillo, Garnacha and Viura.

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

CATEGORY & VINTAGE: Young Rosé 2024 DOCa Rioja

COLOR: Salmon pink, characteristic of the clarete from San Asensio, truly unique.

AROMA: Dominated by red fruits, with floral and citrus notes.

TASTE: Smooth entry, round, balanced, and clean.

AFTERTASTE: Fresh and fruity.

PAIRING

All kinds of pasta, rice dishes and fish.

STORAGE

In a cool, dry place away from the light.



Tempranillo,
Garnacha, Viura



8-10°C

