

ARCA DE NOE

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CATEGORY AND VINTAGE: Rosado joven 2025
DOCa Rioja

GRAPE VARIETY: Viura, Garnacha and Tempranillo

WINEMAKING: Traditional method used in the production of the renowned Claret de San Asensio, blending musts from Viura as the white variety and Tempranillo as the red variety in a 3:1 ratio. Fermentation of the clarified must takes place in stainless steel tanks under temperature control to preserve and enhance the typical aromas of Claret wines.

TASTING NOTES: It presents a delicate eglantine pink color, pale in tone with subtle hints of apricot and peach. A refined and natural hue with a wild inspiration, evoking wild rose and conveying sweetness, freshness, and understated elegance.

On the nose, it is expressive and complex, with fresh red fruit taking center stage, intertwined with pleasant floral notes. As it opens up, hints of apricot emerge, adding depth and a playful character to the wine.

On the palate, it is fresh and enveloping, with a broad and very pleasant mouthfeel. Red fruit sensations are confirmed, supported by balanced acidity that brings vibrancy and harmony.

The finish is long, suggestive, and dynamic, leaving a joyful and seductive impression.

RECOMMENDATIONS

Food pairing: A versatile wine with personality, ideal both for informal enjoyment and for pairing with rice dishes, fish, and white meats.

Serving Temperature: 8°C-12°C

Storage conditions: Cool, dry place; away from light.

13.4 % vol.
Contains sulfites
Suitable for vegans

