



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bagordi Rosado, Rioja

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| Price | £10.49 |
| Code | RIOJ315 |

A delicious, fruity and refreshing rosé wine made from the grenache grape.

Tasting Notes:

Pale pink in colour with a purplish hue. A nose of fresh strawberries and white flowers with a fresh and refreshing mouthfeel.





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| Specification | |
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| Vinification | Cold and a short maceration of grenache grape, and a delicate bleeding of the juice after just 10 hours of skin contact. A slow and cold fermentation process produces a wine that is fruity and crisp in character. Early bottling preserves its freshness. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Spain |
| Region | Rioja |
| Area | Andosilla |
| Type | Rosé Wine |
| Grapes | Grenache |
| Genres | Organic, Vegan, Vegetarian |
| Vintage | 2023 |
| Style | Dry |
| Body | Soft, fruity and aromatic |
| Producer | Bodegas Bagordi |
| Producer Overview | Bodegas Bagordi is a small family winery located in the south of Rioja in Andosilla, founded in 1995 with a long viticulture history - the first vineyard of the family having been planted in the 18th century. The winery is an organic certified winery and all the grapes that they use come from their own vineyards. Those vines are certified organic as well. |
| Closure Type | Cork |
| Food Matches | Try with salads, pasta and summer dishes. |
| Press Comments | Yorkshire Post, August 2021: "Deeper in colour than most rose wines, this 100% Garnacha wine is packed full of raspberry and bramble fruit, with a sprinkle of herbs, a mouth filling texture and dry finish. Perfect for a barbeque, will cope with spiced kebabs and burgers as well as a plate of charcuterie and salad." |