



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Rioja Vega Tempranillo Rosé

Price	£18.49
Code	RIOJ400

A blend of red and white tempranillo produces this pale fresh rose with the utmost care.

Tasting Notes:

Bright and pale, slightly satin pink. A delicate wine with hints of white owers on the nose. Expressively fresh on the palate, with a good acidity.





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Specification	
Vinification	Red Tempranillo planted on bush vines at 462 meters altitude, over 30 years old, on clay and limestone soils. White Tempranillo planted 8 years ago on well balanced soils, both are rain fed vineyards. The grapes are kept at a low temperature from the very harvest, to the extraction of the must. Once in the cellars, both the grapes of the Tempranillo Tinta and of the Tempranillo Blanca undergo a brief pre-fermentative cold maceration. This is such a short time, that there is barely contact of the must with the skins. This process differences this from the traditional saignée rosés. Then, the must is carefully decanted and a 25-day alcoholic fermentation follows at a maximum temperature of 15.5°C.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rioja
Type	Rosé Wine
Grape Mix	50% Tempranillo Blanco, 50% Tempranillo Tinto
Genres	Vegan, Vegetarian
Vintage	2021
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Cork
Food Matches	Enjoy as an aperitif