



## Azpilicueta Rosé

D.O. Ca. Rioja

When everything is subtle,  
smooth and perfect, time seems to stand still.

**Azpilicueta, timeless soul.**

### Wine

Produced from Viura and Tempranillo grapes. The grapes were cold macerated for a few hours until the must had reached the desired colour, aroma and structure. The must was the obtained through the saignée method. Once the must was clean, the fermentation took place slowly, gently, at a low temperature to achieve a perfumed and persistent wine.

### Tasting

A pale and delicate light rose colour. An intense nose, exuberant, brimming over with tropical fruits like pineapple; citrus fruits like grapefruit and lime; also fresh stone fruits, apricot, cherry; without forgetting subtle hints of the classic blackberry and raspberry. Palate with a zippy texture and acidic freshness that makes this wine resonate even longer.

### Food pairings

Enticing with light meats, rice dishes, sushi, pasta, fruit salads, smoked fish, cold meats.

### Serving temperature

8° – 10° C.

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## Winery

Its spectacular architecture and the efficiency of its modern winemaking processes position Azpilicueta on the cutting edge of wine culture. Some of its processes, revived from past traditions, like the grapes' descent using the gravity flow concept and the underground cellar, are signs of acting with intelligence to improve the final result.

A winery, possibly one of the best in the world, located right in the heart of Rioja, on exceptional land for growing, making and ageing wine.

In 2011, it became the first Spanish winery to certify its Carbon Footprint through AENOR, meeting ISO 14064 standards, and in 2012, it became the first winery in Rioja to receive the "Q" mark for Tourism Quality.

## Vineyards

We use Viura grapes from parcels located in the Rioja Alta and Tempranillo from Fuenmayor.

## Grape varieties

**Tempranillo:** Considered the Spanish grape par excellence, the Tempranillo grape is present in the majority of Spain's DOs and regions that produce Vino de La Tierra wines, and is known by almost 30 different names, all synonyms of Tempranillo. In Rioja, it is the principal grape and occupies more than 60% of the Rioja D.O.Ca area. It is, without doubt, the grape responsible for the typical Rioja profile.

**Viura:** Viura is the most widely grown white grape variety in the Rioja Qualified Designation of Origin (DOCa). It is known as Macabeo in other Spanish wine regions. Grown with loving care, it provides moderate alcohol levels and sufficient acidity, enabling us to make balanced wines, with marked fruit and floral characteristics. Wines that are perfect for enjoying while young, but also very suitable for ageing.