D.O.Ca. Rioja

Arnegui Rosé

Arnegui Rosé is made from Tempranillo and Grenache grapes; the most prestigious variety from Rioja for the production of fresh and fruity rosé wines.

VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.
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VARIETY	STYLE
Tempranillo and Grenache	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Between 9-11 º C**

Tasting Notes

Vibrant pink with aromas of strawberries and raspberries. This is a refreshing rosé, richly fruity in the mouth and with a good structure.

Food Pairing

An ideal complement to pasta, white meat, seafood and salad.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to 6 hours. This allows the skins to remain in contact with the must until it acquires its characteristic rosé shade. Fermentation takes place at controlled temperature between 15 and 16º C.

Awards

GOLD
2023 Mundus Vini Winter: Arnegui Rosado 2022
SILVER
2023 Concurso Mundial de Bruselas: Arnegui Rosado 2022