

Arnegui Rosé

D.O.Ca. Rioja / Rosé



Arnegui Rosé is made from Garnacha grapes; the most prestigious variety Rioja for producing fresh and fruity rosé wines.

Y **GRAPE**
100% Garnacha

***** **STYLE**
Still wine

📍 **REGION**
Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.Ca.) regulations.

🍷 **TASTING NOTES**
Vibrant pink in colour with aromas of strawberries and raspberries. This is a refreshing rosé, lusciously fruity in the mouth with good structure.

🍴 **FOOD PAIRING**
An ideal accompaniment for many pasta dishes, white meats, seafood and perfect with Salad Nicoise.

°C **ALCOHOL CONTENT**
13°

🍷 **BEST SERVED**
Between 9-11 °C

i **TECHNICAL INFORMATION**
Only the best Garnacha grapes are selected for this wine. The grapes undergo controlled maceration for between 3 and 6 hours. This allows the skins to remain in contact with the must until it acquires its characteristic rosé colour. Fermentation takes place at a controlled temperature of 15-16° C.

🏆 LATEST AWARDS

SILVER
2014 Berliner Wein Trophy: Arnegui Rosado 2013

SILVER
2011 Concours Mondial du Rosé: Arnegui Rosado 2010

GOLD
2010 Berliner Wein Trophy: Arnegui Rosado 2009