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.

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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.

VARIETY **Tempranillo and Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 9-11 ° 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

SILVER

2025 The Global Masters Rose: Arnegui Rosado 2024
2024 The Drinks Business Rioja Masters: Arnegui Rosado 2023