

Marqués de Atillo Rosé

D.O.Ca. Rioja / Rosé



Marqués de Atillo Rosé is made from Garnache grapes, the most prestigious variety in Rioja for producing rosé wines. The grapes were carefully harvested during the first week of October when they are at their optimum ripeness.

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

Strawberry pink in colour with aromas of strawberries and raspberries. This is an elegant rosé, lusciously fresh in the mouth with full fruit and good structure.

FOOD PAIRING

An ideal companion to many pasta dishes, white meats, seafood and a pleasure with Salad Nicoise.

ALCOHOL CONTENT

13°

BEST SERVED

Between 9-11 ° C

TECHNICAL INFORMATION

Only the best Garnacha grapes are selected for this wine. The grapes undergo controlled maceration for between 3 and 6 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at a controlled temperature of between 15-16 ° C for about 20 days.