FAMILIA CHAVARRI

EST. 1882

LARCHAGO ROSÉ

AROMATIC AND ENVELOPINGLY RICH

GRAPE VARIETIES: 100% Tempranillo, Oldest Vines.

VINIFICATION: The grapes come from our

own vineyards in Rioja Alavesa drylands. They are harvested in the second week of September when they reach their optimum ripeness This rosé is produced using the technique known as "bleeding", as part of a classical, refined concept, in order to obtain an uncommonly delicate, smooth, fresh wine The wine remained in contact with its lees

for three months.

VINEYARD LOCATION: Rioja Alavesa
MUNICIPALITY: Laguardia
ALTITUDE: 550 m
VINE AGE: 75 years
VINE TRAINING: Goblet

PLANTING DENSITY: 3.200 vines/hectare
SOIL TYPE: Limestone clay
ANNUAL RAINFALL: 450/550 mm

ASPECT:

Attractive strawberry pink colour with violet tones of youth.

AROMA:

This wine stands out for its great aromatic richness from the characteristic varietal Tempranillo. Dominated by notes of strawberry and raspberry.

MOUTH:

The palate is very involving with flavors of strawberry still long and persistent. Very nice pink drink with lots of flavour and vinosity.

SERVING TEMPERATURE:

Serve at 6º to 8º C



D.O.Ca. RIOJA

AWARDS:

Wine Enthusiast Usa 2023 90 Points Larchago Rosado 2021

> Wine Spectator Usa 2017 87 Points Larchago Rosé 2016

Wine Spectator
Usa 2016
88 Points
Larchago Rosé
2015

Concours Mondial Bruxelles Brussels 2016 Gold Medal Larchago Rosé 2015