

# 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 6° to 8° C



D.O.Ca. RIOJA

### AWARDS:

**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