

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 2015
88 Points
Larchago Rosé
2015

Concours Mondial
Bruxelles
Brussels 2016
Gold Medal
Larchago Rosé
2015