

BODEGAS

FAMILIA CHAVARRI

EST. 1882

IZARBE ROSÉ

A LONG-AGEING INTENSE AND ELEGANT RIOJA ROSÉ WINE

D.O.Ca. RIOJA

GRAPE VARIETY: Tempranillo and Mazuelo vines that are almost 100 year old.

AGEING: The wine is aged on its fine lees for 6 months in 500-litre casks and refined in stainless steel tank until its final bottling.

VINEYARD LOCATION: Rioja Alavesa

MUNICIPALITY: Laguardia

ALTITUDE: 550 m

VINE AGE: Almost 100 year old

VINE TRAINING: Goblet

PLANTING DENSITY: 2.500 vines/hectare

SOIL TYPE: Poor limestone soil

ANNUAL RAINFALL: 500 mm

APPEARANCE:

Beautiful pale pink colour, very elegant.

BOUQUET:

Floral, complex and intense. Fine and elegant. Fruit aromas predominate, white flowers and some spicy nuances from the French oak of small 500-litre tanks

PALATE:

Fresh, with good acidity. Full-bodied through regular bâtonnage. Long finish

SERVING TEMPERATURE:

Serve at 8 to 10°C.

Perfect pairing with pasta, rice dishes, soft cheeses, white meats, sushi and Iberian ham.

