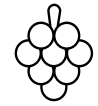




Rosado 2022



WINEMAKING

Our Rosado (Rosé in Spanish) is made from 100% Tempranillo grapes grown exclusively on the single vineyard estate that surrounds our winery. The grapes were picked from the coolest sandy soils, which contain a greater amount of silt and clays, in our vineyard and enables us to always exercise maximum quality control from beginning to end.

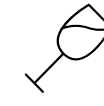
TECHNICAL DETAIL

The Tempranillo grapes were harvested mechanically at night to preserve all the natural aromatic potential of the variety. Whole grape bunches were kept at a steady 7°C for several hours under a cap of CO₂ before being bled off. A long and slow fermentation at low temperatures (10-14°C) began after allowing the must to settle. We take great care to guarantee the purity and clarity of the fruit in our efforts to obtain maximum typicity in the primary aromas. Once the alcoholic fermentation was finished, we allowed the wine to rest on fine lees to seek a greater complexity, silkiness and a rounded mouthfeel.

The grapes from the 2022 harvest benefited from a warm and sunny autumn that ensured excellent fruit health and maturity..

CONTACT:

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TASTING NOTES



APPEARANCE

Clean and bright, with strawberry-cherry light reds and hints of salmon pink.



NOSE

Intense aroma of freshly picked strawberries and ripe cherries, fresh and dried apricots, and peach. A hint of strawberry yogurt also lingers.

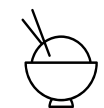


PALATE

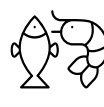
The fresh fruit perceived on the nose is confirmed in the mouth. It has a soft, velvety mouthfeel that matches the fruit perfume perfectly and leads to a refreshing and lingering aftertaste. It delivers a totally balanced mouthfeel combining fruit, acidity and soft tannins. It is refreshing and well balanced, causing a real and lingering feast of sensations.



FOOD PAIRING



This wine is an ideal accompaniment to rice dishes of all kinds, from delicate mushroom risottos to seafood paellas, fried, grilled or steamed fish, as well as seafood. It also goes well with grilled meats, pasta and young cheeses.



SERVE AT: 5-8°C.



ANALYTICAL DATA

· Alcohol by Volume: 15 °
· pH: 3.27



ORIGIN:

Country: Spain

Denomination of origin: Ribera del Duero

Location: Aranda de Duero, 09400 (Burgos)

Estate: Martín Berdugo

Coordinates: 41°39'37.80"N, 3°40'18.92"W



VINEYARD:

Ownership: We own 100% of our single vineyard estate which is made up of 5 plots.

Location: On an alluvial terrace just above the Duero River.

Altitude: 800 meters above sea level.

Orography: Slight slope towards the south-west.

Vineyard area: 87 hectares.

Variety: Tempranillo (Tinto Fino)

Years of planting: from 1990 to 2006.

Soils: Stony alluvial soils with gravel, sands and numerous boulders. The subsoil is composed of clay under a layer of limestone gravel. These soils and subsoils are excellent for concentrating flavors and aromas.

Climate: Mediterranean climate with an important continental character.



CULTIVATION:

Training: Cordon Royat

Irrigation: 40% unirrigated, 60% drip irrigation.

Vine distance: 2.9 meters x 1-1.5 m.

Care: 11 hectares are organic and 76 will soon be certified organic also. Production relies on weather forecasting through a network of sensors, geographic information systems and satellite photos.



TECHNICAL DETAIL:

Harvest: The date is determined by how the phenolic maturity index evolves as well as by how the analytical parameters relating to the Tempranillo grape for this type of wine develop.

Vinification: We observe a maximum respect for the fruit and the viticultural work carried out in the vineyard. We employ gravity in the winery to avoid the use of pumps.

Harvest details: The grapes from the 2022 harvest benefited from a warm and sunny autumn that ensured excellent fruit health and maturity.