



# Pagos de Anguix

## El Rosado 2022

### Delightful and lively

Rosé Wine DO Ribera del Duero

El Rosado, the elegant and versatile rosé from Pagos de Anguix, is a tribute to the historical claretes of Ribera del Duero.

The must is fermented in two batches, one in stainless steel, the other in oak, to obtain a wine which offers additional complexity while maintaining its freshness. The result is a wine where fresh fruit leads the way, with nuances of red and stone fruit intermingled with light honeyed hints imparted by the Albillo Mayor variety.

Fragrant and charming, El Rosado is silky on the palate, lingering as it unfolds without losing its freshness. A characteristic Ribera rosé, round and food-friendly.

#### TECHNICAL DATA

**Variety** 78% Tinto Fino i 22% Albillo Mayor

**Altitude of the vineyards** 850 m above sea level

**Type of soil** Rocky soils over calcareous clay substrata

**Rootstock** 110 Richter

**Age of the vines** Between 20 and 30 years

**Training** Cordon Royat

**Planting density** 2.500 vines per Ha

**Yield** 5.250 kg/Ha

**Manual Harvest**

**Date of Harvest** 20th September 2022 (Tinto Fino)  
21st September 2022 (Albillo Mayor)

**Production** 80% fermented in stainless steel vats  
and 20% in oak barrels

**Bottling date** January 2023

**Number of bottles** 13.922 bottles of 75 cl

**ABV** 14%

**Residual sugar** < 1,7 g/l

**ATT** 5,1 g/l

**Temperature of service** 6 °C