

EL ROSADO

Located at an elevation of more than 850 metres in the heart of Ribera del Duero, the Pagos de Anguix estate is the birthplace of this magnificent rosé, a blend of Tempranillo and Albillo Mayor.

Meticulous winemaking has resulted in a Ribera rosé of exceptional character. Barrel fermented and aged for three months in oak; it is the first organic wine from Pagos de Anguix.

It displays the lovely pink colour of a young wine.

The aroma initially reveals notes of red fruit and stone fruit, along with hints of candied fruit and honey, embellished with attractive floral and balsamic undertones.

The palate is surprising for its refreshing mineral acidity that brings out the full exuberance of the wine. Luscious and opulent, it offers a big, complex, balanced midpalate. Here the full aromatic richness returns, enveloping the mouth in ripe fruit sensations brightened by the silky caress of its refreshing texture.

A rosé of extraordinary personality that expresses the rich vinicultural heritage of Anguix.



APPELLATION OF ORIGIN

*Rosé wine
D.O. Ribera de Duero*

TYPE OF SOIL

Rocky soils over calcareous clay substrata

VARIETIES

Tinto Fino & Albillo Mayor

ROOTSTOCK

110 Richter

PLANTING DENSITY

3000 vines per ha

TRAINING

*Cordon Royat (Tinto Fino)
& Goblet (Albillo Mayor)*

AGE OF THE VINES

Between 20 and 30 years

AGING

3 months in new oak barrels

ABV

13,5 %

TEMPERATURE OF SERVICE

6 °C