



Muñarrate Rosado

The vivacity of a great young rosé. Floral and red fruit aromas, very flavorful in the mouth.

Designation of Origin: Rioja

Grape varieties: Garnacha

Soil: Chalky clay

Age of vines: 30 years

Harvest date: Mid October

Grape harvest: Manual

Vinification: The grapes are harvested early in the morning, when temperatures are still low. In the crush pad, the grapes are gently destemmed and crushed. This is followed by 72 hours maceration until the desired colour is reached. During this time no sulphur gas is added and no pumpovers are applied to ensure the must remains clean and there is no need for racking. After this, the pink, free-run must is obtained and fermented at a temperature of 16 °C. Fermentation takes about a month, after which the wine is racked and sulphited.

Tasting notes: Colour bright, medium-deep, salmon-pink, with onionskin hues; very pleasant and refreshing.

Nose: Fresh aromas. The first impression is of herbs and floral notes with hints of sweet roots. Very friendly, intense strawberry background.

Mouth: The attack is complete and fresh, yet friendly and tasty. Plenty of fruit, strawberries, red currants and passion fruit. Long finish, initially light but deep at the end.

Solabal

Bodega y Viñedos Solabal

Camino San Bartolomé, 6 26339 Ábalos (La Rioja) Tel.: +34 941 334 492 www.solabal.es