

poLus

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Tempranillo - 100%

Alcohol content : 14 %

Aging : No

Type of soil : Clay-limestone

Quantity available : 2000 BT



Production of Rosé 2021

- 20-years-old vineyard.
- Reasoned culture.
- Selected manual harvest.

- Rosé of bleeding.
- Cold pre-fermentation maceration for 24 hours.
- Fermentation at 15°C for 18 days.
- Vinification in stainless steel vats.



Tasting

Visual : Salmon color.

Nose : Red fruits, and floral.

Palate : Elegant, structured, and round.

Serving temperature : 12°C.

Food and wine pairing : Polus Rosé, can be enjoyed with an aperitif, as well as with rice or pasta dishes, grilled vegetables or pizza.



Vineyard

This wine is made by bleeding from the deposit of 100% Tempranillo grapes from a vineyard planted in 1999.

This vineyard is located in the Cuatro Encinas area with a surface area of 4 hectares. And a clay-calcareous soil. It has a slight north-south slope which facilitates its drainage. Trellised pruned, it has a planting density of 3330 vines / ha. And a yield of 6500kg / Ha.



BODEGAS LOLI CASADO
RIOJA ALAVESA

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