



Wine Sheet

Primer Rosé 2022

Rosado · D.O.Ca. Rioja



Nutritional information

Own single-vineyard

Primer Rosé is made from grapes sourced from Pago Lucas, a single-vineyard planted in 1985 at 350 m altitude, with calcareous-clay soil covered with alluvial boulder stones and located in our 300-hectare Ygay Estate in Rioja Alta.

Grape variety

100% Mazuelo.

Alcohol content

13,5% abv.

Manual harvest

September 21, 2022

Winemaking

Made exclusively with Mazuelo variety. Right after reception in the cellar, grapes are de-stemmed and grape juice is separated from grape skins in order to extract the essence of the purest grape juice that will be fermented in a concrete tank at a controlled temperature of 10°C (50°F), avoiding malolactic fermentation.

Ageing process

After fermentation the wine is left in contact with its finest lees for 5 months adding density.

Bottling date

March, 2023.

Number of bottles

15,985, (0.75 l)

Tasting note

With a crystalline pinkish hue and a beautiful, scented harmony that shows hints of wild strawberries, redcurrant, undergrowth, rose petals and aromatic herbs. Firm and fruity in the palate. A balance and harmony that lead to a delightful finish.

"We reaffirm our commitment to the mazuelo variety and concrete tandem to produce this beautiful rosé"

María Vargas - Technical Director.

Scores

95 points	Sobremesa	93 points	James Suckling
95 points	Guía Gourmets	93 points	Guía ABC
95 points	Guía Proensa	92 points	Robert Parker



Produced and bottled by Marqués de Murrieta S.A. · Logroño · España. Contain sulphites. Protect from direct sunlight and maintain at constant temperature and humidity.