



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** Guía ABC
95 points Guía Gourmets **92 points** Robert Parker
93 points James Suckling



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