



ALTIVO

ROSADO

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tradición Familiar

ELABORADO Y EMBOTELLADO EN LA PROPIEDAD



Grape varieties: 60% Tempranillo, 30% Viura, 10% Garnacha.

Vineyards: A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximize the variety's fresh, fruity nature.

Harvest: Manual, in small cases during mid-September.

Vinification: In stainless steel tanks. The free-run juice is fermented at a controlled temperature of 15 °C and kept on its fine lees for at least 3 months.

Tasting notes: An intense, fruity wine, typical of Rioja rosés. The Garnacha provides attractive aromas of red fruit (raspberries) while the Tempranillo contributes structure and silkiness. A refreshing wine, very versatile, the perfect picnic wine and pairing with pasta and rice dishes, barbecues and Tapas.

Bodegas Altivo - Alberite - La Rioja - Spain