

ANALYTICAL DATA:

ALCOHOLIC DEGREE 12,50 %

TOTALACIDITY 6,50 g/l (TARTARIC)

VOLATIL ACIDITY 0,35 g/l

pH 3,25

FREE SULFUR 15 mg/l

TOTAL SULFUR 38 mg/l

EXOPTO



D.O.Ca RIOJA

BOZETO DE **EXOPTO**

ROSÉ WINE **2021**

Just like Bozeto Tinto, our rosé is a wine in which fruit and freshness predominate. Made from Garnacha and Tempranillo grapes from two plots located in the villages of Ábalos and San Vicente de la Sonsierra at an altitude of more than 500 meters, this wine aims to express the fruit of Garnacha and the complexity of Tempranillo. A wine of pleasure, refreshing and alive in line with the other products in the range.

VINTAGE

It is difficult to classify the 2021 vintage as Atlantic or Mediterranean... Winter was very rainy (December to February) with well-distributed rainfall and snowfall that generated very good water reserves. Spring was rather dry, with occasional storms in June that severely damaged the vineyard and lowed the yields. A dry and cool summer ensured optimal sanitary conditions with little intervention. The rains in September and the high temperatures in October helped the vineyard to perfectly complete its maturation cycle, being this vintage's wines very balanced.

TYPE OF WINE

Dry Red

GRAPES VARIETIES

Garnacha (50%), Tempranillo (50%)

VINEYARDS

- Los Pozos – San Vicente de la Sonsierra – Planted in 1970 – Limestone and Clay

HARVEST

- 23 September 2021
- By hand in 15 Kg cases

WINEMAKING

- Direct Press
- Fermentation at low temperatura in stainless stell tanks (15° C)

AGEING

- Oak Foudre (70%), Stainless Steel (30%)
- 4 months on lees

PACKAGING

- Tecnological Cork / Screw Cap
- 12 bottles cases

PRODUCTION

- 8.000 bottles of 75 cl

TASTING NOTES

Pale salmon tones, White fruits, citrics and rose on the nose. Good acidity, very fresh, Middle body, very smooth and balanced.

GASTRONOMY

Tapas, Charcuterie, vegetables, barbecue and burgers or any dish wiht fresh tomatoes.

SERVING TEMPERATURE

10°C

BODEGAS EXOPTO

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