

Navaldar

/Rosé

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

🌡️ 12-14 °C

♥️ Salted fishes, different rices, mixed and grilled vegetables. Ideal for Asian food.









RIOJA
Denominación de Origen Calificada



COLOUR Salmon pale pink, brilliant and very attractive.

AROMA Fresh, sweet and intense, with subtle vegetable notes. Fruit flavours of strawberry, raspberry and currant.

TASTE Perfect balance between sweetness and acidity, with a slightly bitter end.

 Navaldar Rosé	 100 % Garnacha
 Bodegas d. Mateos S. L.	 35 years old
 D. O. Calificada Rioja (DOCa Rioja)	 6,500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 12,5 % alc/vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Maceration of the skins for 24 hours at a temperature of 16 °C. ❸ Draining of the tank obtaining the must. ❹ Fermentation in stainless steel tanks at controlled temperature of 17 °C. ❺ Clarification and filtering. ❻ Stabilization by cold and bottling. ❼ Labelling and dispatch.