



Tasting Notes

Monasterio de Yuso

ROSADO 2019



D.O.Ca. RIOJA

HARVEST CALIFICATION:

GRAPE VARIETY: Viura and Garnacha

VOL. ALC.: 13,5°

AGEING: Young wine

AVERAGE AGE OF THE VINEYARD:

More than 35 years old

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards
clay limy and clay ferrous

The capsule in our Monasterio de Yuso Crianza is decorated with images of "Las Glosas Emilianenses". This is the first text written in Spanish language (S. X), found in the library of the Monasterio de Yuso (Heritage of Humanity).

These words, ancient as the worldmaking tradition, show in a perfect way the character of Rioja.

VINEYARDS, CLIMA AND SOIL:

Vines from Alto Najerilla, located in an average altitude of **600 metres**. Grapes coming from **old vines** with more than 35 years old located in **Badarán and Cárdenas**.

The **Viura** variety produces Wines with a subtle note of apple, balanced and easy going, while the **Garnacha** gives the fruity expression in the nose and mouth. **Both kinds of grapes make this wine very appetizing and fresh.**

The **influence of the Atlantic** in this clima, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. **All this, makes it possible to have this wine, elegant and balanced.**

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

DETALLES TÉCNICOS:

The grapes were **manually harvested** in the second week of October, in its perfect point of maturation. After it's reception, the **"mosto de yema"** and the **press must**, were fermented at a **controlled temperatura of 13 to 17°C** in order to extract the **most that we can from the grape and the soil character.**

NOTAS DE CATA:

It is **onion skin color**, very typical from this área. Beautiful hints, Orange, clean and bright.

Aroma: intense peach and bone fruits aroma, clean and Sharp. Very pleasant sweet candy remains.

In the **mouth** it is showed fresh, juicy and wide, very fruity in the beginning with a dense way that invites to a second glass.

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