



ABANDO ROSE BARREL FERMENTED

WINE

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| Brand: | ABANDO |
| Type of wine: | Barrel fermented rose |
| Origen: | D.O.Ca. Rioja |
| Subregion: | Rioja Alta |
| Alcohol: | 13,50 % |

VITICULTURE

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| Grapes varieties: | 100% Tempranillo |
| Vineyards: | Sustainable – 30-40 years |
| Vineyard location: | Gimileo, Briones |
| Vineyard training: | Trellis |
| Soil composition: | Clay-chalky |
| Vineyard altitude: | 480-490 m |
| Irrigation : | No |
| Green harvest: | Si |
| Harvest date: | October 9th |
| Type of harvest: | Manual |

WINEMAKING

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| Destemmed: | Yes |
| Grapes crush: | Very soft. |
| Fermentation: | New barrels with lees |
| Barrel ageing: | 5 months |
| Battonage: | Daily |
| Type of oak: | American, medium+ toasted |

CURIOSITY

We use only Tempranillo to make this exotic rose barrel fermented. This grape is very resistant against oxidation and the colour remains bright for some years.

TASTING NOTES

Visual: Especially bright and clean strawberry red with pink tones

Aromas: Complex and unusual aromas include red fruits like strawberry, raspberry and cherry, medicinal and smoky notes as well as spices, in harmony with more delicate vanilla and toasted notes obtained by fermentation in American oak.

Taste: Rich texture, is rounded, with excellent acidity, structure and flavor leaving a long finish. All these qualities will improve with a period of bottle-ageing.

GASTRONOMY

Serving suggestions: Drink with rice dishes such as paella and risotto, with fresh pasta, pizzas or Indian or Asian dishes. It also combines perfectly with white meats like chicken or turkey, smoked meat, sushi and fish dishes.

Temperature of consumption: 8°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork