



DESDE  1924

RAMÓN BILBAO

HARO · RIOJA ALTA

ROSÉ
2016

BACKGROUND

The finest ingredients produce the finest wines. That's still the philosophy at Ramón Bilbao. Maintaining tradition is the guiding philosophy of today's Ramón Bilbao, where winemakers produce award-winning wines that embody a modern consumer-friendly style.

It was in the high altitude vineyards of Alto Najerilla that the winemaker found the grapes for the 'Provençal pink' style of the Ramon Bilbao Rosé. Centered around the villages of Cardenas, Cañas, and Berce, the region is one of the coolest vine growing areas in Rioja. The vineyards are situated 1,800 ft to 2,300 ft above sea level, the soils are rocky with clay streaks, and the temperatures vary greatly throughout the day. The result is an elegant, light-colored, dry rosé with subtle floral notes.

APPELLATION

Rioja

SOURCING

Alto Najerilla

VARIETAL COMPOSITION

85% Garnacha, 15% Viura

WINEMAKING

The Garnacha grapes for this wine were picked plot-by-plot as the grapes ripened. After harvesting, the grapes underwent the saigné method and were macerated for 4 to 6 hours to achieve color and fruit intensity. Only the first-run juice was used, representing a 40% yield. Fermentation occurred in stainless steel tanks.

VINTAGE NOTES

Budburst began in the first week of April after a very cold winter. Spring showers sustained the vineyard through a dry summer, allowing for a long ripening period. Excellent weather conditions accompanied the harvest.

TASTING NOTES

Pale salmon in color, this wine exhibits lemon and grapefruit aromas interwoven with flavors of cherry and strawberry, with hints of chamomile. Bright acidity and light body on the palate is balanced with notes of fresh fruit.

TECHNICAL DATA

pH 3.24 RS <1.0 g/L
TA 6.3 g/L Alc. 12.5%

WINEMAKER

Rodolfo Bastida

