



DESDE  1924

RAMÓN BILBAO

HARO · RIOJA ALTA

ROSÉ
2017

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

75% Viura, 25% Garnacha

WINEMAKING

After harvest, the grapes were crushed at a very low temperature to preserve flavor. Subsequently, the grapes underwent the saigné method and were macerated for 3-4 hours to achieve color and fruit intensity. Fermentation occurred in stainless steel tanks with constant monitoring and temperature variation to enhance the grape's primary aromas.

VINTAGE NOTES

Harvest for the 2017 vintage began two weeks early in September following an unusually warm growing season. A dry year and a frost in late April resulted in low yields and grapes with concentrated fruit flavors.

TASTING NOTES

Pale salmon in color, this wine exhibits citrus, orange zest, white flowers, and aromatic herbs on the nose. Bright acidity and light body on the palate, balanced with notes of fresh fruit.

TECHNICAL DATA

pH 3.35 RS 1.8 g/L
TA 6.6 g/L Alc. 12.5%

WINEMAKER

Rodolfo Bastida

