

LA ROZA | 2017

A quality out of the ordinary and an unique personality

100% TINTO FINO

LA ROZA

DOMÎNIO DE ATAUTA

LA ROZA RIBERA DEL DUERO

SINGLE VINEYARD

LA ROZA -VALLE DE ATAUTA - 0,24 HA
BOT. Nº 006 / 315

Technical data



D.O.: Ribera del Duero

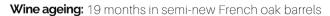
Production: 598 bottles 0,75L

Alcohol: 15% vol.

Acidity: 4,76 g/L (tartaric acid) Residual sugar: 1,7 g/L

pH: 3,76

Winemaking





Proccess: Double selection (clusters and berries) at the entrance of the winery. Vinification is carried out with indiginous yeast in open stainless steel vats with a capacity of 1000L; delicate plunging was performed. Malolactic

fermentation is carried out in stainless steel vats.

Tasting notes



Bigarreau cherry colour. Sensation of intense perfume and balsamic notes which takes us to the clearing of a forest from where it this plot is located, lemon thyme and wild lavender are mixed with the fruity aromas of ripe red fruit. In the mouth it is discovered as the "grand vin" that it is, taking elegance to the zenith, with a subtle structure that seems eternal in the palate.

Vineyards



Soils: 1 meter of sand, loose on the surface, with some clay as we go deeper, followed by 1 meter of clay to the limestone rock.

Alt. over sea level: Valley bottom at 965 m above sea level

Average age: ungrafted, 180 years.

Climate: Extreme continental climate with Mediterranean characteristics, noted for its long and cold winters and

short and hot summers.



Ratings

Wine Advocate: 97 | Tim Atkin: 95 | James Suckling: 92 | Guía Peñín: 96 | Guía Gourmets: 98

