ARTE

FAMILY WINERIES

IZADI LARROSA ROSÉ 2024

BODEGAS IZADI - DOCa. RIOJA

GRAPE VARIETIES

70% Garnacha Tinta and 30% Garnacha Blanca.

VINEYARD

For the production of La Gran Rosa 2024 have been used red garnacha from two parcels in Villabuena de Álava and a parcel of white garnacha located in Labastida and planted in 1952.

TASTING NOTES

Salmon pink color with lemony rim. Intense aroma of red fruit, strawberry, currant. Intense aromas of cherry blossom and rose, and light hints of lemon and lime. The palate is refined, unctuous, refreshing, with intense hints of ripe strawberry, lemon zest and flower. Its ending is persistent.



YIELD

4.350 kg/ha.

VINE DENSITY

3.500 plants/ha.

SOIL

Clay-chalk soils.

OROGRAPHY

Slope. NE-SO. 450 and 500 meters above sea level.

AVERAGE TEMPERATURE

Atlantic with Mediterranean influence, average temperature 12,8°C and solar exposure of 2.250 h/year.

RAINFALL

475 mm.

VITICULTURE

Integrated viticulture criteria. Soil cultivation traditional techniques.

HARVEST

DESTEEMING AND GENTLY PRESSED

ALCOHOLIC FERMENTATION

Stainless steel tanks.

FILTRATION AND CLARIFICATION **METHODS**

ALCOHOL

14%.

TOTAL ACIDITY AND PH

6,2 g/l, 3,21.

PRODUCTION

1.280 magnum bottles.

