

ARTEVINO

FAMILY WINERIES

IZADI
LA GRAN ROSA 2025
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 in color with a lemony rim. Intense aromas of red fruit such as strawberry and currant; hints of cherry blossom and rose.

On the palate, it is refined, smooth, and refreshing, with intense notes of pomegranate, watermelon, citrus, lemon zest, and flowers. The finish is persistent.



YIELD

3.700 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 13,8°C and solar exposure of 2.350 h/year.

RAINFALL

471 mm.

VITICULTURE

Integrated viticulture criteria. Soil cultivation traditional techniques.

HARVEST

Manual.

DESTEEMING AND GENTLY PRESSED

ALCOHOLIC FERMENTATION

Stainless steel tanks & 500l vat.

FILTRATION AND CLARIFICATION METHODS

ALCOHOL

14 %.

TOTAL ACIDITY AND PH

6,6 g/l, 3,18.

PRODUCTION

1.280 magnum bottles.

AGING

40% is aged in 500-liter barrels for 4 months.