

RIPA

RIPA VINO ROSADO COSECHA 2016

JOSÉ LUIS RIPA SÁENZ DE NAVARRETE
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VINTAGE

Rated as Very Good by the CRDOC Rioja. The draught and rather high summer temperatures marked the vegetative cycle, what favoured the absence of fungal diseases or plagues, as well as an abundant crop. The wines are characterised by a moderate alcohol degree and an excellent balance with the acidity.

WINEMAKING

Vineyard location: Valle del Najerilla - Rioja Alta - DOC Rioja
Grape blend: Garnacha (85%) - Tempranillo (15%)
Harvest date: October 17th
Winemaking process: Fermentation and further aging in 500 liter used French oak barrels during 18 months.
Bottling date: March 2018
Bottles produced: 3,200 75cl bottles

ANALYTICAL DATA

Alcohol: 13,45%
Residual sugar: <4 gr/l
pH: 3.15
Total acidity: 5,9 gr/l in tartaric acid

TASTING NOTES

Pale salmon pink color with an orange hue. Aromas of cherry with nuances or red berries, dry flowers and Mediterranean herbs. Fine and elegant tannins, vibrant acidity, moderate alcohol and long finish, with notes of cassis in the aftertaste (José Luis Ripa, August 2020)

PAIRING SUGGESTIONS

Vegetables, rices, spicy and hot dishes, Asian and Mediterranean food. Serve chilled between 8°C and 10°C (45°F and 50°F).

