

RIPA

VINO ROSADO COSECHA 2020

JOSÉ LUIS RIPA SÁENZ DE NAVARRETE

- VIÑEDOS, BODEGA Y VINOS -
Calle Marqués de Terán, 13-15
26220 - Ollauri (La Rioja) - ESPAÑA
e-mail: info@joseluisripa.com
www.joseluisripa.com

VINTAGE

Rated Very Good by the CRDOC Rioja, the vintage 2020 was marked by an early budding, followed by successive adverse climatic episodes and the proliferation of mildew. Fortunately, all these difficulties could be overcome and the grapes were harvested early and good phenolic ripeness, yet the yields were rather low. The wines show a very good color and aromatic as well as very elegant tannins.

WINEMAKING

Vineyard location: Valle del Najerilla - Rioja Alta - DOC Rioja
Grape blend: Garnacha (70%) - Tempranillo (30%)
Harvest date: 8th October
Winemaking process: Bleeding after 24 hours of skin contact. Fermentation and further aging in 500 liter and 225 liter used French oak barrels during 30+ months.
Bottling date: June 2023. Very gently filtered previous to bottling (solid deposits may appear).
Bottles produced: 9,300 75cl bottles

ANALYTICAL DATA

Alcohol: 13,50%
Residual sugar: <2 gr/l
pH: 3.28
Total acidity: 5,9 gr/l in tartaric acid
Allergens Contains SO2

TASTING NOTES

A little deeper and probably more lactic than the 2019, but a little less exuberant. There are more dried herbs and minerals, with dried grapefruit and a touch of Aperol. Textured, full and harmonious despite higher alcohol. Cheerful and unassuming at the same time. Drink from 2025. (James Suckling, August 2024)

PAIRING SUGGESTIONS

Asian and Mediterranean food, especially spicy and hot dishes. Serve between 8°C and 10°C (45°F and 50°F). Let it breathe in the glass for some minutes to enjoy it at its best.

