

Marqués de Cáceres

Rioja Rosado 2025



ROSÉ STILL WINE



SPAIN



RIOJA



SUITABLE
FOR VEGANS

TASTING NOTE

A complex yet delicate nose combines elegant and fine aromas. Strawberries and blackberries, a light aniseed undertone and hints of citrus contribute freshness and a lingering aftertaste.

VITICULTURE

Selection of Tempranillo plots located mainly in the cooler parts of Cenicero and Rioja Alavesa.

VINIFICATION

After destemming and light crushing, the red grapes are vatted for a short maceration with the skins of about 8 hours depending on the vintage. The rosé must obtained by gentle bleeding undergoes alcoholic fermentation at a low temperature (16-18°C) in stainless steel tanks. Once this process is finished, the wine is racked and kept on its fine lees.

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Garnacha (60%), Tempranillo (40%)
CLOSURE	Screw cap
SKU CODE	M1096125
EXPRESSION	Delicate & Light Rose
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.38
TOTAL ACIDITY	4.4g/l Tartaric
RESIDUAL SUGAR	1.3g/l
SKU	M1096125