XR

ROSÉ

2025

D.O. Ca. Rioja

HEREDEROS DEL MARQUÉS DE RISCAL
Desde 1858

VARIETY USED

Garnacha tinta
Viura

ALC./VOL	**13.4º**
Total Acidity	6.0
pH	**3,04**

FOOD MATCHES

This wine pairs well with fish, shellfish, pasta and rice dishes.

BEST SERVED AT

Between 8º and 10ºC

APPEARANCE

A bright, lively salmon-coloured wine. On the nose it reveals intense aromas of fruit. On the palate it is fresh, elegant and balanced with a finish packed full of pleasant crisp sensations.

FEATURES

Old-vine Garnacha from high-altitude vineyards in the eastern part of Rioja, blended with Viura sourced from the head-trained old vines of Elciego, Leza, Navaridas and Laguardia, in Rioja Alavesa.

A pale salmon-colored wine, fruity, elegant and well-balanced, with remarkable tension and a vibrant acidity that enhances its freshness and verticality, making it highly drinkable.

VINTAGE 2025

The rainy month of October 2024 and the moderate temperatures recorded in November allowed the leaves to remain on the vines, encouraging a proper accumulation of reserves for the 2025 growing season. Although these conditions were reinforced by a mild winter with few frosts, budbreak did not occur early and began on April 8 (four days later than the average).
From budbreak to veraison, a succession of weather fronts promoted good vegetative growth. However, growers had to intensify their fight against downy mildew to protect a crop that was already limited as a result of the previous year's drought. These rainfalls, however, allowed the vines to maintain an adequate vegetative balance during an especially warm August, leading to a homogeneous veraison around August 2, followed by slow ripening.
Finally, ideal weather conditions during the harvest – which began on September 11 – made it possible to wait for optimal phenolic ripeness in each plot, preserving the freshness and health of the grapes until the end of the harvest on October 17.