

BODEGAS



Y VIÑEDOS



Sodupe

ROSADO

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

DATA SHEET

Wine: **Rose**
Category: **Young**
Brand: **Sodupe**

Varieties: **Viura y Tempranillo**
Average age of the vines: **50 Years**

ORIGIN OF THE GRAPE

Vineyard	City	Year of planting
La Atalaya	San Asensio	1960
Carrizo	San Asensio	1965
Poblazo	San Asensio	1976
Los cuadros	San Asensio	1991

Date of Harvest: **First two weeks of October.**
Production: **Cold pre-ferment maceration (cold soak) and subsequent pressing of the grape.**
Alcoholic Fermentation: **Spontaneous, with wild yeast, at a controlled temperature of 8 °C for a duration of 20 days.**
Malolactic Fermentation: **Does not take place.**



VINEYARDS

LA ATALAYA: Small vineyard stretching 1900 metres, situated on one of the hillsides that surround the town of San Asensio. The vineyard was planted in 1960 which, together with the exposure of the vineyard, gives us grapes with a high sugar content and a freshness which is lower than the north-facing grapes.

EL CARRIZO: Planted in 1965, this vineyard is similar to Poblazo, same orientation, similar *terroir* and same planting layout. Barely 100 metres separates both of these vineyards.

EL POBLAZO: Planted in 1965 with a layout of 2.20 m by 1.10 m in a clay-lime *terroir* and north-facing, this is a vine with deep roots, without trained vegetation. These characteristics give us an unctuous, yet fresh, wine, with a balanced pH. The results are wines that are very balanced on the palate, and hardly require any intervention in the winery.

LOS CUADROS: Small tempranillo vineyard whose training system is via a trellis. Planted in 1991, it is still young and hasn't yet reached that age that allows the vine to self-regulate and balance, which make the grapes the same quality. However, it is true that, with the techniques that we apply at our winery, we aim for the production to be equal year after year, achieving a balance in the growth of the vineyard which moves it to a phase of correct maturation.

TASTING SHEET

By tilting the glass approximately 60 degrees and on a white background, in the heart of the glass, we can see rich and bright red onion hues. On the meniscus, we can see this is a well-preserved young wine, retaining the clear meniscus.

By holding the glass still, and thanks to the power and aromatic cleanliness of this wine, we can get an idea of the complexity and breadth of aromas it possesses. By swirling the glass, we get aromas of a mixture of fruits of the forest, like raspberries or cranberries.

On the palate it is a balanced wine, with an exceptional mid-palate and long finish. The evolution on the palate leaves us with fresh sensations with mixtures of fruity flavours, such as peach, banana and red fruits.

In terms of the touch sensations on the palate, it is a persistent and pleasant wine.