



ARROSA DE LUBERRI

VARIETIES

100% Cabernet Sauvignon.

VINEYARD

Finca Los Merinos, planted in 1985. At an altitude of 499m between Elciego and Laguardia.

HARVEST

Handpicked. End of September - beginning of October.

WINEMAKING

Totally natural winemaking process using the pét-nat method. After the grapes have passed through a stainless-steel tank, the must is extracted and deposited in clay jars for 10 days so that alcoholic fermentation can take place. Before this comes to an end, the wine is bottled. The bottles are placed in racks pointing slightly downwards, where fermentation is completed and the wine remains on the lees for four months. It is then disgorged by freezing, when the neck of the bottle is frozen for a few minutes. In this way, when the bottles are opened, the pressure that has built up inside ejects the frozen part where the sediments have gathered. During this process, some of the volume is lost, so the bottle is refilled before being closed again. Arrosa has no added sulphites.

TASTING NOTES

On the eye, its ruby colour with violet edges stands out, on the nose it has hints of red fruits and a certain citrus touch, while on the mouth it is fresh, smooth and pleasant. Serve between 8°-10°C.

PAIRING

Blue fish, chargrilled meat, mild cheeses, rice and pasta dishes.

ALCOHOL

13.5%

BEST DRUNK

Immediately and within the following year.



Rosé



100%

Cabernet Sauvignon



13.5%