

bodega
Ozalder

Tasting

Ozalder Rosé



VINOS D.O.
NAVARRA

Rosé

Region: **Navarre, Spain**

VARIETY:

Tempranillo (70%) and Merlot (30%)

VINEYARD:

The grapes come from our family vineyards, which are located in central Navarre, close to Estella. This area is known for mild temperatures and moderate amounts of rain, which are favourable for the slow ripening of the grapes. Thus, the grapes acquire the optimum degree with an excellent polymerization of the phenolic and aromatic components, maintaining part of the beautiful acidity that strengthens the freshness in a young wine.

ELABORATION:

These grapes are collected at night in order to avoid all possible kinds of oxidation. After macerating for several hours, the grapes leech naturally achieving the best quality wine product. The fermentation is carried out at very controlled temperatures and with the most modern wine-making techniques, allowing the grapes to produce the most excellent finished product.

ANALYTIC:

Alcohol content: 13.8%vol

PH: 3,40

Total Acidity: 6,3 grs/lit

Volatile Acidity: 0,16 grs/lit

Residual sugar: <2grs/lit

SO2 Total: <100 mgs/lit

WINE TASTING:

We have a brilliantly colored wine with the rich red color typical of the region. The smell emphasises the intensity of the aroma, revealing fragrances of very mature deep red fruits and strawberries. The fruit controls the character of the wine, which is more noted on the taste, where it delivers a smooth, soft, elegant and well rounded wine with an nicely accented tannic structure that balances the alcoholic strength and acidity. Overall, the wine provides a distinctive complexity, which together with the consistantancy in the palate and long finish produces a wonderful wine that invites you to drink.

