

LA MARCIANA

ROSADO 2022

Vineyard and vinification

Plots of origin: Jose Luis and Piedras planted 35 to 50 years ago

Region: municipality of Andosilla, Oriental Rioja

Varieties: red grenache and tempranillo

Terroir: clayey alluvial soil with large pebbles

Treatments: biodynamic exclusively

Type of pruning: on trellises

Cultivation: irrigation only if necessary



Tecnical information

Harvest dates:

- Tempranillo: 19/09/2022

- Grenache: 22/09/2022

Alcohol content: 14,39 % vol.

Total acidity: 4,4 g/L

pH: 3,42

Production: 1.353 bottles of 75 cl

Market launch: July 2023

Elaboration

The grapes were harvested by hand and placed in 10 kg cases. These boxes are then cooled to 3°C during 24 hours. The grapes are checked by hand on a selection table. After passing through the destemmer, the grapes are introduced by gravity into small tanks. The must is drained off immediately and recovered by bleeding. The Tempranillo must is fermented in barrels, the Grenache in stainless steel tanks. After fermentation we blend the wine and leave it on its lees until May.

The wine is not stabilised or clarified. A very light filtration is done before bottling.

Bodega

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Logistic information

EAN bottle: 8436008510029

Carton box of 6 bottles of 75 cl

Total weight: 8,4 kg