

FAMILIA CHAVARRI

EST. 1882

IZARBE ROSÉ

A LONG-AGEING INTENSE AND ELEGANT RIOJA ROSÉ WINE

D.O.Ca. RIOJA

GRAPE VARIETY:	Tempranillo and Mazuelo vines that are almost 100 year old.
AGEING:	The wine is aged on its fine lees for 6 months in 500-litre casks and refined in stainless steel tank until its final bottling.
VINEYARD LOCATION:	Rioja Alavesa
MUNICIPALITY:	Laguardia
ALTITUDE:	550 m
VINE AGE:	Almost 100 year old
VINE TRAINING:	Goblet
PLANTING DENSITY:	2.500 vines/hectare
SOIL TYPE:	Poor limestone soil
ANNUAL RAINFALL:	500 mm

APPEARANCE:

Beautiful pale pink colour, very elegant.

BOUQUET:

Floral, complex and intense. Fine and elegant. Fruit aromas predominate, white flowers and some spicy nuances from the French oak of small 500-litre tanks

PALATE:

Fresh, with good acidity. Full-bodied through regular bâtonnage. Long finish

SERVING TEMPERATURE:

Serve at 8 to 10°C.

Perfect pairing with pasta, rice dishes, soft cheeses, white meats, sushi and Iberian ham.



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AWARDS:

James Suckling
Usa 2024
92 Points
Izarbe Rosé
2022

Wine Enthusiast
Usa 2023
92 Points
Izarbe Rosé
2020

James Suckling
Usa 2022
91 Points
Izarbe Rosé
2020