



Ostatu

ROSADO 2024

New palates. A young, very fresh rosé that combines Tempranillo, Garnacha, and Viura from our vineyards located in the high area of Samaniego.

This unique rosé does not go unnoticed, offering a memorable sensory experience with every sip.

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Vintage

Manual harvesting, using trailers with small loads, between September 19th to 21st.

- Harvest: 2024
- Harvest Rating: Very good (provisional)
- Yield per hectare: 3.507 kg/Ha
- Production for the 2024 vintage: 29.000 bottles

Climate: Mediterranean climate with significant Atlantic influence. Extreme differences between winter and summer.

- Precipitation: 605.52 liters
- Average Temperatures: min. 8.9°C / max. 18.92°C / average 13.8°C
- Effective thermal integral: 1495.74°C
- Days of rain: 127
- Days of frost: 14

Viticulture

Grapes from our highest vineyards, located in the Samaniego area, at an altitude of 600-650 meters. The soil is poor, calcareous clay, on gentle south-facing slopes.

The subsoil structure is formed by several layers of earth with gravel and white rock.

- 70% Tempranillo, 27% Garnacha, 3% Viura
- Vineyards: La Paul, Carrera, and Los Caños
- Planting density: 3000 vines/Ha
- Pruning: Bush-trained and double cordon

Winemaking

Destemming and immediate pressing once the harvested grapes arrive at the winery.

The must ferments in stainless steel tanks for 44 days at 15-16°C.

Conservation in tanks with its lees until bottling.

Data

- Alcohol: 13.71%
- Total Acidity: 6.34 gr/l
- PH: 3.127
- Volatile Acidity: 0.32 gr/l
- Total SO₂: 53 mg/l
- Reducing sugars: 0.7 gr/l
- Organic certified wine



Tasting Notes

It presents a delicate pale pink hue with rosy highlights, dazzling, clear, and distinctive.

Its aroma is elegant, complex, and fresh, with characteristic varietal notes of wild red fruits, strawberry, mint, and fennel.

On the palate, it is light and fresh, yet also complex and persistent, offering a round and pleasant sensation that lingers.