



Wine sheet

# Primer Rosé

2021

**Grape variety**

100% Mazuelo

**Alcohol content**

14% Vol.

**Bottling date**

31st March, 2022.



## Own single-vineyard

Primer Rosé is made from grapes sourced from La Plana, a single-vineyard planted in 1950 at 485 metres altitude and located on a plateau at the highest point of our 300-hectare Ygay Estate in Rioja Alta.

## Manual harvest

12nd October, 2021.

## Winemaking

Made exclusively with Mazuelo variety. Right after reception in the cellar, grapes are de-stemmed and grape juice is separated from grape skins in order to extract the essence of the purest grape juice that will be fermented in a concrete tank at a controlled temperature of 10°C (50°F), avoiding malolactic fermentation. After fermentation the wine is left in contact with its finest lees for 5 months adding density.

## Number of bottles

14,881 (75 cl)

## Pairing

Wild sea bass and carabinero prawn tartare with Primer Rosé cream; roasted scallop with caramel from its coral and boletus ravioli; tear peas with mint and organic egg yolk; foie gras mousse and pickled partridge with potato tuile.

## Tasting note

An aromatic festival of red apples, redcurrants and orange peel over a spicy base of thyme with hints of fine pastry and violets. On the palate it is pleasant, well-balanced, polished and refined. Subtleness and character go always hand in hand in this wine. "Our bet on the mazuelo grape as our exclusive variety is reinforced after seeing how it shows in this Primer Rosé 2021" María Vargas - Technical Manager.

## Scores

**93**  
points

James Suckling

**93**  
points

Robert Parker

**9,3/10**  
points

El País