



Wine sheet

Primer Rosé

2022

Grape variety

100% Mazuelo

Alcohol content

13,5% Vol.

Bottling date

27th March, 2023



Own single-vineyard

Primer Rosé is made with grapes from Lucas single vineyard, a 5-hectare plot planted in 1985 on the Ygay Estate. The soil is mainly calcareous-clay with alluvial boulder stones and it is located at 350 m altitude.

Manual harvest

September 21st, 2022.

Winemaking

Made exclusively with Mazuelo variety. Right after reception in the cellar, grapes are destemmed 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 on its fine lees for 5 months adding density.

Number of bottles

15,985 (75 cl).

Pairing

Blended vegetables, fruits and raspberries with edible crab and spider crab; tear peas and organic egg yolk with white truffle; durum wheat pasta in langoustine and king oyster mushroom ravioli with fresh capers; Galician blond beef sirloin tartare, Tibetan Oscietra caviar and capers jam.

Tasting note

With a crystalline pinkish hue and a beautiful, scented harmony that shows hints of wild strawberries, redcurrant, undergrowth, rose petals and aromatic herbs. Firm and fruity in the palate. A balance and harmony that lead to a delightful finish.

“We reaffirm our commitment to the mazuelo variety and concrete tandem to produce this beautiful rosé” María Vargas - Technical Director.