



Línea Kármán Rioja Clarete, DOCa Rioja 2023

EGC016 GÓMEZ CRUZADO RIOJA, SPAIN

13.5% | 12 x 75cl | Other

Viura 70% , Garnacha 30%

Vegetarian, Vegan

This single vineyard Clarete (a traditional style of Rioja rosado - produced by co-fermenting red and white grapes together) is delicious, juicy and characterful. It follows Gómez's practice of combining tradition and modernity wonderfully.

Boutinot
WINES

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PRODUCTION

Old vine, bush trained Garnacha and Viura from a single vineyard named "Cerro Calvario" in the village of Cordovín. This is a very cool climate region with deep red soils rich in clay and iron, at the foot of the Sierra de la Demanda mountains. The grapes are crushed then cold-fermented in stainless steel with native yeasts. The wine spends 3 months on lees before bottling.

TASTING NOTE

Vibrant redcurrant and strawberry aromas. The palate has ripe bramble fruits, a touch of white pepper and a squeeze of juicy citrus acidity. Fresh and long on the finish.

FOOD MATCH

The perfect summer rosado to pair with a whole range of tapas dishes.

NOTES