



NABAL Rosé
Rosado de Lágrima

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Apellation: Ribera del Duero
Denominación de Origen

Vintage: 2022
Harvested September 18th.

Varieties: Tempranillo 85% • Albillo Mayor
and Garnacha 15%

Vineyards: This Tempranillo was planted in different plots of vines located in Aranda de Duero and Gumiel de Izán between 15-30 years ago on deep soils of calcareous clay.

The altitude is about 700m and its training system is Cordon Royat with North-South orientation with maximum yields of 5.000 Kg/ha.

Garnacha and Albillo Mayor for this Rosé have grown in very old vines located in La Aguilera and Gumiel de Izán, at 840meters, where yields are no more than 2.500kg/Ha.

Main features of vintage 2022:

Vintage 2022 has been challenging, affected mainly by two key points: a severe drought, caused by low rainfall, and record high temperatures, reaching more than 40°C temperature during three July days in a row. After this heat wave, there was a hailstorm that affected in less than 2% the production of some vineyards in Gumiel de Izán and La Aguilera.

Grapes reached their optimal ripening peak 15 days earlier than average. Their size has been generally small, holding very good health condition.

Vinification: After a hand sorting of clusters, grapes holding their whole grain, skins and seeds enter the inox tanks by gravity. The berries have been barely squeezed and undergo a short maceration at 7°C in contact with their seeds and skins for maximum 5 hours to extract color and aroma precursors.



Then, the must is extracted through the refined method of bleeding, which gives the name of “Rosado de Lágrima”. Once must is extracted, alcoholic fermentation takes place at controlled temperatures (11°C and 15°C).

Later processes of clarification, stabilization and filtering before its bottling were done in the most careful possible way aiming to preserve its character to the maximum.

Analytical data:

Alc.by Vol: 13,50 % • pH: 3,27 • Total acidity: 5,40 g/l •
Total SO₂ : 65 mg/l • Residual sugars 0,30 g/l •

Tasting notes: Attractive and vibrant very pale bright pink color. Dense tears stream down the sides of the glass after swirling.

Fine and elegant expression with intense and fresh varietal aromas, reminiscences of red fruits and strawberries on a subtle suggestion of rose petals.

On the palate it is fresh and appetizing, with frank and pleasant sensations, good structure and aromatic complexity. It has an admirable evolution in the mouth with a broad and harmonious final sensation.

Food pairing: Perfect to accompany fish and seafood, as well as pasta and rice dishes. It also combines with white meats and small game, light stews or spicy oriental food. It is ideal as an appetizer as well as combining with Japanese cuisine and other Oriental dishes.

Storage and serving guidelines: Keep it in a cool and at constant temperature, serve at 8° thru 10° C in a large fine wine glass.

Awards in 2022

Gold • 91 Points Catavinum Wine Competition, Spain
92 Points • Spanish Magazine on Wine & Viticulture