

# Oiz Rose 2022

## Features

---

**Variety:**

75% viura, 25% tempranillo.

**Vineyard:**

22 years.

**Elaboration:**

Destemmed and made using the “bleeding” method, having fermented for 21 days at a controlled temperature of 15-16°C.

**Alcohol content:**

12°.

**Production:**

13.200 bottles.

**Recommendation:**

Consume at a temperature of 8-10°C.



## Awards

---

Guía Intervinos 2023: **90 Points**