

Launa Rosé

2025

Features

Variety:

56% Tempranillo, 44% Viura.

Vineyard:

Average age of 22 years. Average altitude of 580 m.

Elaboration:

Manual harvest. After 12-14 hours of maceration, the must ferments for 20-22 days at 16-17°C in small stainless steel tanks (10,000 l).

Alcohol content:

14°.

Bottling date:

February 2026.

Production:

13.250 bottles.

Recommendation:

Consume at a temperature of 8-10°C.



Awards

Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

Catavinum Wine & Spirits Competition: **Gold Medal**

Bodegas *Launa*
Rioja Alavesa