



ERMITA DE SAN FELICES ROSE 2024

WINE

Brand:	ERMITA DE SAN FELICES
Type of wine:	Rosé
Vintage:	2024
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	13,50 %

VITICULTURE

Grapes varieties:	95% Tempranillo+5%viura
Vineyards:	Sustainable
Vineyard location:	Gimileo, Briones
Vineyard training:	Trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	470-490 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	September 26 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	No, free run juice
Prefermentative maceration:	No
Fermentation:	Spontaneous and controlled
Filtered:	Yes

CURIOSITY

This range of wines pays homage to our past generations and the Patron Saint of Haro, San Felices . Every June 29th, on the cliffs of Bilibio where the Hermitage is, take place a famous Battle of Wine.

Even using mostly red Tempranillo grapes we obtain this beautiful rose wine.

TASTING NOTES

Visual: Bright and light red with pastel blue glints.

Aromas: Intense raspberry character, with hints of violets and strawberry.

Taste: The flavor of the wine is fresh and lively sharp and it is mirrored in the aroma, and has concentrated berry fruit essence.

GASTRONOMY

Serving suggestions: Appropriate to drink with Pasta, rizzoto, Asiatic dishes, cheeses, Wok, tapas, Spanish omelette, chicken, Pizza

Temperature of consumption: 8°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork