

# SUAÑÉ ROSÉ

## RESERVA 2021

LIMITED EDITION DE 2.782 BOTTLES

### THE PROJECT

**ALONSO & PEDRAJO:** A close and long-lasting friendship between two families who encouraged each other to embark on the dream journey of making their own wine. We wanted to live our project to the last drop. To attend and savor each stage with the attention and detail it requires. We move from theory to practice in 2011. We chose the land, and, in October 2013, we had our first harvest. We have come a long yet very intense way. And we are proud of the first results: the respect and the minimum intervention in the cultivation and vinification techniques already allow us to produce wines that seek to surprise with their character and originality not forgetting the origin of the grapes of the most western Rioja at the foot of the Montes Obarenes.

We are the first generation, the first in our family to dedicate ourselves to the vineyard and to winemaking. For us, the pride is precisely to begin this adventure that is changing our way of living and of considering our future increasingly close to the land, the people, and the wine. We hope to be the origin that will allow future generations to say that the cultivation of vineyards has been a tradition in our family.

**MINIMAL INTERVENTION:** Wines in which we seek the maximum expression of the grape through the minimum possible intervention, aiming to preserve the fruit and the uniqueness of the different vineyards separately, and the personality of each year, trying to find its best expression as a whole. Wines made without hassle, taking all the time needed to make them convincing, without artifices, direct, reflecting as much as possible the characteristic nature of the land from where they come. Raw wines, without a make-up.

**VITICULTURE:** The vineyard is where the origin, the essence of our wines is. Responsible and reasonable viticulture of minimum intervention, with a meticulous care for the vineyards in their different cycles. Eliminating the use of chemical fertilizers, herbicides, or chemical products. The harvest is always done by hand in small cases of 12-14 kilos.



### THE WINE

**SUAÑÉ:** The name Suañé comes from the phonetic transformation of the French word *soigné*, meaning refined, delicate, meticulous, and carefully crafted—just as we intended this wine to be.

**VARIETY:** 50% Viura, 25% Garnacha Tinta, 20% Sauvignon Blanc, 3% Garnacha Blanca, and 2% Garnacha Gris.

**VINEYARDS:** A blend of four plots located in the Montes Obarenes: La Cala (Villalba de Rioja), El Estepal (Haro), Traspalacio (Villalba de Rioja), and La Platera (Haro). The vineyards sit on two distinct soil types that offer both excellent drainage and high mineral content. The Garnacha grows on sandy soils, while the other varieties are rooted in highly weathered clay-limestone soils.

**HARVEST:** Manual harvest in 12–14 kg cases. Bunches are selected by hand on a sorting table.

**WINEMAKING:** Grapes are gently destemmed without crushing, then fermented and macerated with their skins for 12 days in concrete tanks with no corrections. Alcoholic fermentation is spontaneous, using native yeasts. After a gentle pressing of the skins in a vertical press, the wine is transferred to 228-liter French oak barrels. It ages for 13 months with weekly *bâtonnage* (lees stirring) until racking, then rests for an additional 4 months in tank on its lees to allow natural clarification. A light filtration is carried out before bottling to remove the lees.

This is a low-intervention wine, with only a minimal addition of sulfur at the end of alcoholic fermentation and just before bottling.

**AGING:** 100% French oak for 13 months (50% second-use, 50% third-use). After bottling, the wine is aged for a minimum of 15 months before release.

**TASTING NOTES:** Pale pink color with an onion-skin hue. On the nose, it offers delicate aromas of ripe strawberry and raspberry, rose petals, dried herbs, and nuts, with a refined citrus and floral background. On the palate, it is fresh, fruity, and flavorful, with refreshing acidity, broad and rounded structure, and a harmonious integration of barrel aging that contributes creamy texture and subtle spice. Long, mineral finish with strong aging potential in bottle.

**PRODUCTION:** 2,782 bottles of 750 ml.

**OTHER INFORMATION:** Suitable for vegans.