Banville
Wine Merchants

Viñedos y Bodegas Sierra Cantabria

Sierra Cantabria Rosé

Sierra Cantabria Rosé is a classic Rioja clarete produced from a co-maceration of red and white indigenous varieties from the Eguren family's extensive vineyard holdings in San Vicente de la Sonsierra. This wine pays homage to the classic claretes of yesteryear, when field blended vineyards would be co-vinified.

Winemaking: The grapes undergo rigorous double-manual sorting, both before and after destemming. The mixed white and red varieties macerate at low temperatures for eight hours in stainless steel. The grapes are pressed in a horizontal pneumatic press. Fermentation takes place at low temperatures in stainless steel tanks and is inoculated with yeasts selected from their vineyards and cellar.

Grape varieties : 55% Viura, 35% Garnacha, 10% Tempranillo

Soil : Calcareous clay soils that are typical to the Sonsierra Riojana. Limestone rich clay soils that are sandwiched between large slabs of lime-sandstone mother rock.

Press Notes

AG Vinous

2025 92 points