



EGIARTE ROSADO BIO

Type: Organic rosé wine

Winery: Bodegas Lezaun

Origin: Lakar (Navarra, Spain)

Volume: 750 ml

Alcohol: 14.5% vol

Farming: Organic

Grape varieties: 100% Garnacha

Vinification: Traditional saignée method, 20-hour maceration, fermented at 18 °C

Contains sulfites: Yes

Awards and recognition:

- Gold Medal at Ecovino 2019 (La Rioja)
- Silver Medal at Ecovino 2017 (La Rioja)
- Medal at Estella-Lizarra Organic Wines 2014
- 86 points in Guía Peñín 2021
- 5 Stars in Peñín 2021 (Best Value for Money)

Egiarte Rosado is an organic wine made exclusively from garnacha, using the traditional *saignée* method. The grapes undergo a 20-hour maceration before a slow fermentation at 18 °C, allowing for a gentle extraction of the variety's natural aromas and color.

It displays an appealing raspberry hue with bright red highlights. On the nose, ripe strawberries and wild red berries stand out, accompanied by a subtle spicy touch. The palate is flavorful, balanced, and well-structured, with a persistent finish that faithfully reflects the character of the grape.

A rosé with personality and freshness, perfect for summer dishes, rice dishes, or appetizers.