

R&G Rolland Galarreta

D.O. ROSALEJO

Finca Rosalejo 2021

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

The harvest

The winter was cold, followed by a spring and summer of cool, moderate temperatures, with no episodes of extreme heat. The harvest took place in dry conditions, with no precipitation, and excellent grape health. The resulting wine stands out for its good acidity and high aromatic concentration. This was also the first vintage certified as organic.

Vinification

The harvest is carried out exclusively by hand in the early hours of the morning. After washing and refrigerating the grapes, we proceed to a rigorous selection. Vinification is carried out in a combination of small stainless steel deposits and open barrels where we pamper the maceration and take maximum care of the extraction, so that the wine has elegance, finesse and the silkiest tannins. Using gravity, without using presses, to avoid roughness and astringent tannins, we carry out malolactic fermentation in wood, either in barrels or in French oak wood vats. Later the wines will remain in barrels for at least 18 months. During this time we will carry out several rackings by gravity. Altitude: 670 meters above sea level. Soils: scattered with slates and quartzite's. Vineyard yield: 3,000 kilos per hectare. Organic farming. Malolactic: in wooden vats and in barrels. Total Production: 2800 bottles

The ageing

15 months in barrels of 225 and 600 litres, French oak.

Tasting notes

Colour: At first glance it is distinguished by its intense, brilliant and crystalline ruby-red colour.

Nose: Its complex aromas of red fruit are in harmony with the nuances provided by ageing in barrels. Its mineral character and great concentration truly stand out.

Palate: On the palate it is fresh, with hints of ripe cherries, with a tart acidity, balanced, elegant, and with an incredibly smooth palate overall.

Food pairing: Red meats, stews, game and cured cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Syrah
Vine Age	More than 20 years on average.
Vineyards	Over 2.5 million years old slate and quartzites.
Fermentation Temperature	25°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French New Oak.
Barrel Age	new
Time in Barrel	18 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,9% vol
Acidity total (gr/l)	5,7 g/L
pH	3.41
SO2 free (mg/l)	35 mg/L
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	16-18°C
Winemaker	Michel Rolland.