

LIBALIS

by Maetierra

LIBALIS ROSÉ 2023

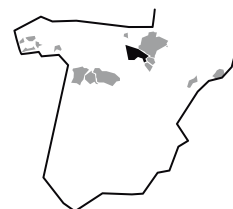
Fresh, fruity and tasty flavours.

ORIGIN

Libalis was the beginning, our first wine and the dream of Pepe Arambarri, one of the founders of Vintae, who decided to embark on a wine adventure following in the footsteps of his grandparents. Pepe recovered the Grano Menudo Moscatel variety, which had disappeared from La Rioja. Fruity and aromatic wines that created an authentic revolution that is still alive today, two decades later.

Maetierra is an innovative winery at the service of one of the most modern plantations of white varieties of La Rioja. It was created with the aim of making whites for the taste of today's consumers, who find an explosion of fruit flavors in Libalis, a fresh and enveloping wine.

Libalis is a collection of honest, easy-to-drink, natural wines, with no frills. It is the wine to share with your friends, a wine that tastes of laughs and shared confidences, the one you choose when you want to relax after a hard day, the wine that helps you create your detox moment of the day. A wine that tastes like Friday any day of the week.



**Calahorra
(La Rioja)**



AWARDS

Gold Medal

Sakura Japan

Women's Wine Awards

2016. 2013 vintage.

TECHNICAL INFORMATION

Varieties: Moscatel de Grano Menudo and Garnacha.

Vineyard: Vineyards planted in 1999 in the area of Calahorra (Finca Zarcillo and Finca Mejorana).

Harvest: Night harvest from August 14 to September 9.

Winemaking: Cold maceration for 2 hours, softly pressed, controlled fermentation in vat at low temperature.

Alcohol Content: 12% Vol.

TASTING NOTES

Colour: Pale salmon, elegant, persuasive, clean and bright.

Nose: Medium intensity, great complexity of fruity aromas with seed fruit notes, such as pear and ripe pear, also stone fruit, peach skin and certain citrus notes.

Palate: With great length and structure, it has a very balanced mouth. Fruit notes return to highlight its citrus freshness.

2023 VINTAGE

Vintage marked by the high temperatures of August, which forced a very staggered and careful harvest, achieving structured wines but maintaining the grade and freshness, with a greater aromatic profile.