







A rosé wine with delicate flavours, elegant and light as a feather...

Only the best Tempranillo and Garnacha grapes were sourced from selected old vineyards in Navarra close to the villages of Cadreita and Villafranca.

The fully matured grapes were handpicked in the beginning of September during the early morning hours to arrive fresh at the winery. After destemming and crushing, the grapes macerate for just some minutes in order to keep a very fresh pale colour. In order to obtain the finest aromas and freshness only free run juice is used for Angelito, no press wine.

This pale rosé of Provençal inspiration is intensely fresh to the nose, with easily noticeable aromas of small red fruit and a good minerality. Well balanced and tasty in the mouth, matches well with sea food, pasta, bbg, salads or just on its own.



Vibrant Dry Rosé D.O. Navarra

Grapes : Garnacha & Tempranillo