

BELA ROSADO

2025

This saignée rosé captures the earliest freshness of the vineyard, offering a vibrant, delicate profile brimming with pure fruit. A wine crafted to express the brightest essence of Villalba's tempranillo.



Type of wine: Rosé
Region of production: Ribera del Duero
Year: 2025

Grape varieties: 100% tinta del país (Tempranillo)

Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 14.2%
pH: 3.32
SO₂ Free/Total: 27/80
Total acidity: 6.1
Volatile acidity: 0.29
Suitable for vegans



The vineyard

This wine comes from our Tempranillo vineyards located around the winery in the village of Villalba de Duero. These vines are more than 25 years old and grow at an altitude of over 820 meters. From this estate, we select the parcels situated in the coolest areas, making the most of the site's unique conditions to obtain grapes of exceptional quality. The gentle, rolling landscape of Villalba gives the vineyard its distinctive character. The soils display two clearly defined profiles: sandy-loam textures, characterized by a high proportion of both coarse and fine sand particles that enhance aeration and drainage; and clay-loam textures. Both soil types reach an average depth of one meter and contain low levels of organic matter, along with moderate carbonate content. This equilibrium between soil and altitude, combined with the cool climate, creates ideal conditions for optimal grape ripening and the purest expression of the Tempranillo variety.

Winemaking

The grapes used to make this wine were the first to arrive at the winery, ensuring the preservation of the freshness essential for a rosé. The wine is crafted using the saignée method, following a cold maceration of the must with the skins for approximately four hours to obtain the desired color. Afterward, the must undergoes static settling. Fermentation then takes place in stainless steel tanks for 15 days at 14°C using selected yeasts.

Vintage / Harvest description

Continuing the pattern observed in 2024, the year 2025 was marked by intense and frequent rainfall, which persisted almost until May. From June onward, there was a risk of storms that affected different areas of Ribera del Duero unevenly, with some localities suffering such severe damage that barely any grapes could be harvested. At the same time, vineyard fungal diseases—particularly downy mildew—posed significant pressure, requiring constant vigilance to prevent any issues that could compromise the quality of the future grapes. Harvesting began on 22 September and continued through 18 October, with daytime temperatures ideal for ripening and picking, and notably cool nights that helped preserve acidity. The wines from this vintage stand out for their pronounced aromatic intensity, balanced acidity, and volume on the palate, along with remarkable ageing potential.

Tasting notes

It displays a bright red hue with violet highlights that underscore its youth and vibrancy. The medium visual intensity invites anticipation of a complex and well-defined aromatic expression. On the nose, it is pure and expansive, marked by prominent floral tones and refreshing balsamic nuances. Precise red fruit notes—ripe cherry and crisp raspberry—intertwine with delicate hints of wild scrubland, adding depth and an appealing, subtly rustic dimension. A faint echo of anise enhances its fresh and focused character. On the palate, it offers a rounded texture and impeccable balance, supported by vibrant acidity that drives the wine forward and extends its tension. The finish is long, enveloping, and persistent, leaving behind a refined and thoroughly satisfying aromatic imprint.

Recommended serving temperature: 7–9°C.