



# JOSÉ LUIS RIPA

## Rioja, Spain

José Luis Ripa Sáenz de Navarrete has seen the ins and outs of Rioja and knows its wine making history like no one else, having worked for many years with some of the most reputable houses in the region (full disclosure, he is married to Maria Jose Lopez de Heredia).

After seeing the many facets of the business he decided to create a label and make his own wine, a classic Spanish Aged Rosado from vineyards grown in one hectare in the Najerilla Valley, in Rioja Alta, which gets released with a little bit of bottle age.



### Technical Specifications

**Product Type:** Rosé

**Appellation:** Rioja

**Varietal:** Garnacha

**Farming Type:** Sustainable

### Rioja, Vino Rosado 12/750ml

The wine, made at a friend's winery in Rioja Alta, is made of a blend of 85% Grenache and 15% Tempranillo. After destemming the grapes they are placed in stainless steel vats and bled (saignée) for about 24 hours and raked. The wine then ferments in 500 liter French oak used casks and ages for 18 months before it gets bottled.