



## Hito Rosado

### D.O. Ribera del Duero

#### Varieties

100% Tempranillo.

#### Wine Type

Pale rosé wine aged on its lees.

#### Winemaking

After a short maceration, fermentation takes place at 14°C for approximately 20 days. The wine is then aged on its lees before bottling.

Hito is made from grapes grown in the lower parts of our vineyards, at altitudes between 750 and 850 metres, ideal for producing medium-structured wines where freshness is a key feature.

#### Tasting Notes

A clean, bright wine with a pale pink hue. On the nose, it is fresh and lively, with red fruit notes and subtle hints of white flowers that add complexity.

## Awards

- James Sukling 88pts
- The Wine Advocate 89pts
- Vinous 90pts
- Jeb Dunnuck 90pts