



## Rosé 2021

|                              |   |
|------------------------------|---|
| <b>Grapes:</b>               | A blend of Mediterranean grapes, mainly Garnacha and Cariñena   |
| <b>Vineyard Locations:</b>   | Catalunya   |
| <b>Time of Harvest:</b>      | Garnacha- From the 24th of August & Cariñena - From the 10th of September   |
| <b>Vinification Process:</b> | The grapes undergo two to four hours of skin contact and fermentation in stainless steel under controlled temperature for 15-20 days.   |
| <b>Alcohol Content:</b>      | 12.50%  |
| <b>Total Acidity:</b>        | 5.36 g/l  |
| <b>Residual Sugar:</b>       | 0.6 g/l   |
| <b>pH:</b>                   | 3.1   |
| <b>Tasting Notes:</b>        | Delicate raspberry color. Fragrant, with fruity notes reminiscent of quince jam against a red currant backdrop. Firm, flavorful, warm palate with exquisitely fine fruit acidity. |
| <b>Cellaring:</b>            | Up to 2 years   |
| <b>Closure:</b>              | Screwcap  |
| <b>Food Pairing:</b>         | Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes. Serve at 7-9°C.  |

Certified Vegan