



ROSAT

SO rosé wine

Alella Designation of Origin (DO Alella)

Vintage 2021

- Varieties: Syrah (62%) Merlot (23%) and black Grenache (15%)
- Type of wine: rosé
- Alcohol: 12 % vol.
- Presentation: 75 cl bottle.

Elaboration

Manual harvesting of 15 kg boxes. Destemmed grapes and subsequent maceration of the paste for 4 hours at 12°C. The must is fermented at a temperature of 16°C for 18 days.

Tasting Note

Freshness and finesse, a hot mid-afternoon wine or with pasta dishes, sausages, pizzas, fruit salads or soupy rice dishes.

- **Color:** Rose wine, rose petal pink c with blue-yellow reflections, fine tear, bright.
- **Smell:** With a fresh and elegant nose, there are aromas of red fruits such as strawberry, cherry and a vegetal and balsamic background (cut grass, aniseed).
- **Taste:** Sweet and fresh in the mouth, light, with marked citrus acidity and a medium-long aftertaste, fresh on the palate and a fruity aftertaste (strawberry).