



Marmellans Rosat

D.O. Catalunya

Grape varieties:

- 80% Garnacha
- 20% Syrah

Harvest:

- Handpicked, late August and beginning of September

Winemaking:

- Fermentation at controlled temperature (13-15°C), smooth temperature in order to enhance aromas and a slower fermentation
- Varieties vinified separately in stainless steel tanks.
- Maceration: 6-8 hours
- 4 months on stainless steel tanks before bottling

Analysis:

- 13,5 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

Tasting note:

- Clear deep pink color. Clean and medium to pronounced nose that offers an arrange of red fruit aromas. On the palate it surprises with a fairly generous body and emphasizes that fruitiness with notes of strawberries, cherries and redcurrant. Acidity is medium and keeps the finish fresh.

Food pairing:

- Versatile on the pairing as well as the other Marmellans. The body of this rose can withstand nicely from white meats to the lightest of salads. Fish and rice are a brilliant choice.

