CELLER DE CAPÇANES

MAS DONÍS ROSÉ

DO Montsant. 2025

Seductive rosé, pure harmony of strawberries and red fruits

VARIETIES

95% Red garnacha - 5% Syrah

Age of the vines: 10-25 years. Soil: clay and granite, terraced. Manual harvest from early to mid September.

VINIFICATION

Made with the saignée method. Short maceration of 4 hours. Fermentation controlled by temperature (13º-15C). Soft clarified and soft filtration before bottling. Preserved for 4 months in stainless steel vats before bottling.

ANALYSIS

- 13% vol. Alcohol
- 5,4 g/l total acidity
- 0,4 g/l residual sugar

TASTING NOTE

Pink color of medium intensity, bright and captivating. Perfume of cherries, strawberries and a floral touch. Voluptuous in the mouth with silky texture and a prominent profile of red fruits. Long, fresh and persistent finish.

FOOD PAIRING

Versatile rosé that stands out for its generous body. Seafood, salads, *risottos*, or white meats enhance their qualities and refine the gastronomic experience.

CERTIFICATES

Vegan V-Label