

CELLER DE CAPÇANES

# SENSE CAP ROSAT

DO Catalunya. 2024

*For centuries we have grown our vineyards unaware of the existence of a set of prehistoric cave paintings in Capçanes. Figures such as a headless bull, 'Sense Cap', are reproduced. Carefree in essence, a young rosé wine suited to casual drinking.*



## VARIETIES

Garnatxa negra 100%

Age of the vines: 10 - 35 years.

Hand harvested, late August and early September.



## VINIFICATION

Alcoholic fermentation at a controlled temperature of 15 to 17°C in stainless steel vats. A 20% of the must is "bled off" during fermentation (*saignée* method). The rest of the must is directly pressed. This technique results in a concentration effect, producing a richer wine with more colour and tannin, and ageing potential.



## ANALYSIS

- 13 % vol. Alcohol
- 4,8 g/l acidity (tartaric)
- 0,3 g/l residual sugar



## TASTING NOTE

Pink and bright colour of medium intensity. Fragrant red fruit notes on the nose of cherries, raspberries, strawberries and some herbs as well. On the mouth it shows the same rich fruit expression with a lively acidity that keeps it fresh. A very enjoyable wine to drink at any time.



## FOOD PAIRING

This young rosé is quite easy to pair thanks to its body. Try it with seafood, salmon, salads, rice or white meats. And enjoy it by the glass too!

