



Sense Cap Rosat

D.O. Montsant

Grape varieties:

- 90% Garnacha
- 10% Syrah

Harvest:

- Manual
- Beginning of September

Winemaking:

- Fermentation at controlled temperature (15-17°C)
- All varieties are vinified together in stainless steel tanks
- 20% Saignée method (no press), 80% direct press

Total production:

- Approximately 54.000 bottles (75cl)

Analysis:

- 13.5 % vol. Alcohol
- 5,2 g/l acid (tartaric)
- <1 g/l residual sugar

Tasting note:

- Deep pink color. Fragrant red fruit notes on the nose with a wide arrange of cherries, strawberries and some herbs as well. On the mouth it is quite voluptuous and offers a long finish.

Food pairing:

- This young rose is quite easy to pair thanks to its body and "generosity". Whether it be seafood, salad, rice or white meats it is a very good companion.

