

Mas Donís Rosat

D.O. Montsant

Grape varieties:

- 90% Red Garnacha
- 10% Syrah

Harvest: hand-picked, in mid-September.

Vinification: Rosé made with the “saignée” method. Short maceration on the skins: 4 hours. Fermentation at controlled temperature (13º-15C). The grapes were vinified in stainless steel tanks. Soft fining and light filtration before bottling.

Aging: 4 months in stainless steel tanks before bottling

Total production:

- 3.000 Magnum bottles (1,5l)
- 36.000 bottles (75cl)

Analysis:

- 13% ABV
- 5,5 g/l acidity (tartaric)
- 0,5 g/l residual sugar

Tasting note: Rose-violet soft red colour. Fresh and aromatic, vibrant red fruit flavours of strawberry and raspberry with a hint of herby and spiciness. Medium to full-bodied and complex, elegant glycerine sweetness, ripe and fresh, long fruity finish.

Food pairing: This young rosé is easy to pair thanks to its generous body. Whether with seafood, salads, rice dishes or white meats, it is the perfect companion.

