

## *Mas Donís Rosé*

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### **D.O. Montsant**

### **Grape varieties:**

- 90% Garnacha Negra
- 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

### **Production:**

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

### **Analysis:**

- 13% vol. Alcohol
- 5,0 g/l tartaric acid
- <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.

