

CELLER DE CAPÇANES

MAS DONÍS ROSÉ

DO Montsant. 2023

Seductive rosé, pure harmony of strawberries and red fruits



VARIETIES

95% Garnacha (red)
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 (13°-15°C). Soft clarified and soft filtration before bottling. Preserved for 4 months in stainless steel vats before bottling.



ANALYSIS

- 13% vol. Alcohol
- 6.2 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

