



## Sense Cap Rosat

---

### D.O. Montsant

#### Grape varieties:

- 80% Garnacha noir
- 5% Syrah
- 5% Cariñena
- 5% Cabernet Sauvignon
- 5% Merlot

#### Winemaking:

- *Saignée method* – Grapes are not pressed
- Fermentation at controlled temperature (15-17°C)
- Maceration: 4-6 hours, grape varieties are vinified together

#### Harvest:

- Handpicked, end of August – beginning of September

#### Total production:

- 16.000 bottles (75cl.)

#### Analysis:

- 14 % vol. Alcohol
- 5,4 g/l acid (tartaric)
- <0.5 g/l residual sugar

#### Tasting note:

- Deep pink color. Quite fruity aromas on the nose with cherries and strawberries. Very fresh and with a generous body that keeps it apart from your average rose. Long finish.

#### Food pairing:

- This young rose pairs well with light meals like salads, with any kind of fish and by itself as an aperitif wine.

**Conservation:** It is recommended to be served in between 8 to 10°C

