



CELLER DE CAPÇANES

LA FLOR DE MAIG – ROSAT D'ESTIU 5.5

2025

*A wine for any occasion, but above all, to enjoy a moment “A la Fresca”.
Our new low alcohol rosé wine.*



VARIETY

Mostly Tempranillo.



WINEMAKING

Using a base wine with 9% alcohol, we add Tempranillo grape juice and a small percentage of water, reducing the alcohol content to 5.5% without losing the wine's character.

It's bottled with carbon dioxide at 2.5 bar, achieving great freshness.



ANALYSIS

Vol. Alcohol 5.5% | Total acidity 4 g/l | Residual sugar 20 g/l



TASTING NOTE

Beautiful and delicate pale pink colour, clean and bright.

Intense notes of red fruit with hints of strawberry and light citrus, merging with floral aromas.

On the palate a delicious flavour blending with elegant bubbles. A fine balance between sweetness and acidity.

Typical aromas of Tempranillo grape juice, red fruits such as strawberry and raspberry. Its consistent structure, smooth flavour, and fresh acidity make it easy to drink and enjoy.

A sweet and very refreshing finish.



FOOD PAIRING

Drink very chilled (6-10°C) on any occasion, as an aperitif, or simply sitting and enjoying a moment “A la Fresca”

