

CELLER DE CAPÇANES

MAS TORTÓ ROSÉ

DO Montsant. 2024



VARIETIES

50% Garnacha Tinta, 50% Garnacha Gris

Origin: Selected from vineyards in Capçanes.

Hand-harvested, starting at the end of August.

Limited production of 4,000 bottles.



WINEMAKING

Destemming and direct pressing of the grapes.

Temperature controlled fermentation at 14-16°C in stainless steel tanks.

Lees aging during part of the process. Clarified and gently filtered before bottling.

Aged for 10 months in 3,000L French oak foudre.



ANALYSIS

- 13.3% vol. Alcohol
- 5.6 g/l total acidity
- 0.8 g/l residual sugar



TASTING NOTE

Onion skin colour, pale and bright pink.

Subtle and elegant nose. Aromas of white flowers and red fruits: strawberries, raspberries... blend with a floral fragrance characteristic of aged wines made from grenache.

On the palate, it surprises with elegance, finesse, and length; thanks to a good acidity that brings great freshness and harmonizes the aromatic intensity of the red fruit.



FOOD PAIRING

Its good acidity and minerality make it an excellent match for seafood, grilled or baked fish such as sea bass, gilthead bream, or salmon, or white meats like chicken or pork.

In general, it is ideal for light and Mediterranean dishes.



CERTIFICATIONS

Vegan V-Label | Organic CCPAE

