

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



ORIGEN - Capvespre - Rosé -

TYPE OF WINE	Rosé still
VINTAGE	2020
D. O.	D.O. Catalunya
GRAPE VARIETIES	Ull de llebre and Merlot
AGEING	None
BOT. SIZE	75cl. Bordelaise
ALC. CONTENT	12.5% vol.
TOTAL ACIDITY	5,88 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

WINE ELABORATION

Harvested from the pre-coastal hills in the areas of Baix Penedès, Alt Camp and Conca de Barberà.

Each red grape variety is vinified separately. Macerated with the skins from 48h to 72h at a controlled temperature. Bleeding of the must followed by alcoholic fermentation in stainless steel tanks for approximately 3 weeks at a low temperature (16-18C). Finally, clarified and stabilized.

TASTING NOTES AND LITTLE TIPS

TASTE Colour Bright and clean, intense medium pale rosé with raspberry and cherry tones with bright rims.

Nose Frank and expressive, red fruit such as strawberries and raspberries on a fresh background with an herbaceous and thin floral hint.

Palate Fresh, tasty, and ample. Balanced, pleasant and sweet with hints of fruit.

FOOD PAIRING: Great match by the glass and for snacks, tapas, rice, pasta, cheese, and sausages. You can also enjoy it with light cooked fish and white meats.

SERVING TEMPERATURE Preferably between 6°C and 8°C.



CELLERS DOMENYS

1917

