

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS



SUNSET - Capvespre - Rosé -

TYPE OF WINE	Rosé
VINTAGE	2020
D. O.	D.O. Catalunya
GRAPE VARIETIES	Ull de llebre & Trepat
AGEING	None
BOT. SIZE	75cl. Bourgogne bot.
ALC. CONTENT	11.5% vol.
TOTAL ACIDITY	5,22 g/l.
ALLERGENS	Contains Sulphites / suitable for Vegans

TERROIR & ELABORATION

Harvested from the pre-coastal hills in the areas of Baix Penedès, Alt Camp and Conca de Barberà. Red grape varieties are macerated with the skins at low temperature for a short period (between 8 and 12 hours.) Bleeding of the must and alcoholic fermentation for 3 weeks at a low temperature (14°C - 16°C) to extract and preserve to the maximum all aromatic components. The wine is finally stabilized and clarified.

TASTING NOTES and LITTLE TIPS

TASTE Colour elegant medium pale pink, Sheen and clean with a fine violet rim.
Nose A delicacy of aromas with notes that stand out of rose petals, red fruits like cassis, cherries and even hints of citrus. Very subtle notes of white flowers accompanied by aromatic herbs like lavender and mint.
In the mouth clean, lively, aromatic, and light. Balanced and expressive passing with a refreshing acidity and smooth body ending off with an intense, fruity and lingering finish which is slightly rich.

FOOD PAIRING: Rice, pasta and potato salads, paella or (creamy) risottos, sausages, cold cuts, fowl and white meats. Asian cuisine and sushi are also welcome.

SERVING TEMPERATURE To consumers' preference, though we recommend between 8°C - 10°C.



CELLERS DOMENYS

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