

Brau de Bot rosé 2019

Style: dry, fruity and full-bodied rosé

Grapes: 50% Grenache, 25% carignan, 25% macabeo

Harvest: picked by hand and by machine

Region: Terra Alta, Southern Catalonia

PDO: Catalunya

Production: 15,000 bot. x 750 ML

Stopper: 38 x 24 mm, micro granulated cork

Alcohol content: 13.35 % by Vol.

Total acidity: 5.7 gr. / L

Total sugar: <0.5 gr. / L

Tasting notes: It shows a medium intense both colour and aroma. It is bodied on the palate, fresh and well-balanced. It is extremely versatile with meals.

Storage and serving suggestions: under good storage conditions this wine will maintain its characteristics for eighteen months after bottling. Serve cool between 8° and 10° C.

This rosé wine is made from different varieties of red grape with the traditional pre-fermentation maceration method. Maceration time varies on the grape. The Grenache grape can macerate for up to twenty hours, but for the other grapes, the must and grape skins are only in contact for four or five hours. This rosé must is then cleaned and fermented at a controlled temperature of 15° C in order to preserve the aromas of the grape varieties. It is bottled from December onwards each year.

