

Clot d'encís rosé 2015

Style: dry rosé, fruity and full-bodied

Grapes: 60 % Red Grenache, 40 % Carignan

Harvest: picked by hand and by machine. Red Grenache from 16th to 19th September 2015. Carignan, from 25th to 26th September 2015.

Region: Terra Alta, Southern Catalonia PDO: DO Terra Alta

Production: 13.500 bot. x 750 ml

Stopper: Agglomerated body with a disc of natural cork at each end, 44 x 24 mm

Alcohol content: 13.45 % by Vol.

Total acidity: 5.6 gr. / L

Total sugar: 0.29 gr. / L

Total Sulphur Dioxide: 46 Mg / L

Tasting notes: it shows a pale red colour and a fruity and varietal nose. On the palate it is fresh, dry and full-bodied.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during eighteen months after bottling date. Serve cool (8° C).

Ever since we started this line with the 1996 harvest, the Clot d'encís wines have conjured up the unique landscapes surrounding the town of Bot, offering a modern expression of wine-making traditions and the Agrícola Sant Josep winery's commitment to quality. This traditionally-produced rosé wine is obtained from a blend based principally on Red Grenaches and Syrah, a grapes with a significant expressiveness on rosé wines. Production starts out from a healthy harvest with a degree of ripening uncommon in a red wine. Both varieties are processed separately. First a short pre-fermentation cold maceration, followed by a fermentation of the must at controlled temperatures between 15 and 17°C. It is bottled at the end of December or early January.

