

Clot d'encís rosé 2017

Style: dry rosé, fruity and full-bodied

Grapes: 85 % grenache, 15% tempranillo

Harvest: picked by hand and by machine

Harvesting date: from August 30th to September 2nd

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Production: 25.000 bot. x 750 ml

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

Alcohol content: 13.60 % by Vol.

Total acidity: 5 gr. / L

Total sugar: 0.37 gr. / L

Tasting notes: it shows a pale pink colour and a fruity and elegant nose, very representative of grenache grapes. 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 Grenache, 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. Each vintage it is bottled at the end of December or early January.

