

## Clot d'encís rosé 2019

Style: dry rosé, fruity and full-bodied

Grapes: 90 % Grenache, 10 % Carignan

Harvest: picked by hand and by machine

Harvesting date: Grenache from September 13<sup>th</sup> to 17<sup>st</sup>; Carignan from September 23<sup>rd</sup> to 28<sup>th</sup>

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Production: 33.000 bot. x 750 ml

Stopper: 44 x 24 mm microgranulate with cork base

Alcohol content: 14.10 % by Vol.

Total acidity: 4.5 gr. / L

Total sugar: <0.5 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).

Awards: **Best PDO Terra Alta rosé 2013, 2012, 2010, 2009 and 2001. Silver Zarcillo 2009.**

*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.*

