



CA N'ESTRUC ROSAT 2018

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Dry rosé.
GRAPE VARIETY:	Garnatxa Negra.
GRAPE PROVENANCE:	100% own property.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	15 - 20 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	September 17 th .
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection and destemming of the grapes, 24 hours of cold maceration and bleeding of the must. Exhaustive control of the temperature during fermentation (between 15 and 17°C) in stainless steel tanks of 25 hl.
BOTTLING:	February 2019.
ALCOHOL:	13.5% Abv.
PRODUCTION VOLUME:	10,000 bottles.
TASTING NOTES:	the wine is glossy pink in colour. On the nose, it displays an aromatic symphony of red fruits reminiscent of raspberries and red cherries with touches of fresh fennel and lollipops. Round and fresh on the palate, with a luscious texture. A good freshness balance the ensemble and invites you to have another sip with an aftertaste rich in notes of grapefruits, raspberries and currants.
FOOD PAIRING:	Perfect to pair with appetizers, seasonal salads, grilled vegetables and sauced white meats.
SERVING TEMPERATURE:	Between 6 and 8°C .
RECOMMENDED GLASS:	Chianti from Grape Range by Riedel.