

POBLETS DEL MONTSANT Rosé 2016

Grape Variety :
100% Grenache Noir

Analysis :
%vol: 13,5°
ATS: 3.9 gr/l
AVR: 0.22 gr/l
ph: 3,1
sulfurós lliure: 25 mg/l
sulfurós total: 68 mg/l



POBLETS

DEL MONTSANT

2016
D.O. MONTSANT

Analysis :

Viticulture and Ageing : Produced from 15 to 45 years old Grenache vines on clay and granite terraces. Manual harvesting in mid September. Vinification by the “saigné” method from the free run juice (no pressing). Skin contact for about 4 hours before racking off the skins to stainless steel vats. Fermentation during 10 to 12 days at a controlled temperature of 13 - 15°C.

Tasting Note :

Delightful spicy aromas with fresh strawberries, raspberries, subtle hints of mint and other Mediterranean herbs.

A full unctuous rosé with a gorgeous texture that is further proof that the Grenache is an ideal grape for rosé wines. Fresh and bright with a fine acidity and more depth and length than is found in most commercial rosés. Ideal for summer drinking at a temperature of 8 to 10°C.

Production : 2972 bottles

