


DeCasta



ROSADO

Vintage: 2019

 **DO:** Catalunya

 **Grape varieties:** Mediterranean, mainly Garnacha and Cariñena

Date grapes picked:

Garnacha: From the 28th of August

Cariñena: From 20th of September

 **Winemaking:**

Number of days of skin contact: 24 hours

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15-20 days

Fermentation temperature: 17°C

Bottling month: A From January of 2020

 **Technical data:**

Alcohol level: 12.5% vol.

pH: 3.28

Total acidity: 4.5 g/L tartaric a.)

Residual sugar: 1.7 g/L

Allergy advice: Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**

2 years

 **Available formats:**

75 cl, 37.5 cl, 25 cl and 18.75 cl

 **Tasting notes:**

Raspberry color with purple highlights. Subtle and seductive, with fine floral (marshmallow flower) and fruit (pomegranate) aromas. Silky yet firm on the palate, with a very elegant dry finish.

 **Serving suggestions:**

Pairs perfectly with all kinds of appetizers and charcuterie, as well as vegetable and pasta dishes. Serve chilled at 7–9°C.

 **Story:**

The roses around our vineyards inspired De Casta, born in 1969 from the desire to create a rosé with its own unique character.

 **Weather conditions:**

A generally dry year with mostly mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring and a very dry summer with moderate temperatures except for a few heat spikes during the month of July. These conditions brought about a noticeable delay in early-ripening varieties, whereas late-ripening ones were less affected. Good fruit maturation and perfectly healthy grapes have resulted in very aromatic and balanced white and rosé wines, albeit with a 10% decrease in quantity.