




Rosat Organic

D.O. TERRA ALTA



TASTING NOTE

-  The pale salmon color reveals the short maceration of the wine with the skins, delicate and bright, captivating to the eye.
-  A very delicate nose full of fruits of the forest, fresh, sweet and tangy.
-  The mouth follows the same line of freshness, with red fruit as the protagonist, delicate and sweet.

VARIETIES

Garnatxa 100%






VINEYARDS

Vineyards between 10 and 25 years old, grown organically, from family farms and also from a selection of trusted producers from the area.

SOIL TYPE

Various soils: sandy, clayey and calcareous.

CLIMATE

-  Mediterranean with continental influence: cold winters and hot summers with many hours of sunshine.
-  Notorious influence of the balance of 2 winds: the Garbí, a gentle sea breeze that brings humidity, and the Cierzo, a cold and dry wind from the northwest.
-  Very low rainfall: annual average of 450mm.



ELABORATION



Manual harvest with careful selection in the field. Upon arrival at the winery, the whole bunches are sent directly to the press to minimize contact with the skins. Only the first fraction of the must is used, the "mosto flor" (free-run juice), obtained with gentle pressure. Static racking. Spontaneous fermentation with wild yeast in stainless steel tanks. *Bâtonnage* of fine lees for about two months to improve mouthfeel. Light clarification and filtration before bottling.

RECOMMENDED PAIRING



Salads and tapas.

13,5% Vol.



6 - 8°C



Did you know...?

The image of this wine is the old village of Pinyeres, belonging to the village of Batea, which was completely depopulated in 1973. The church still stands, a beautiful example of the architecture of the reconquest in transition to Gothic.

