

VALLDOLINA • ONA PENEDÈS ROSAT

TYPE
ROSÉ, PENEDÈS

LOCATION
OLESA DE BONESVALLS, ALT PENEDÈS CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Marselan
Vines Age: 20 years
Elevation: 1,115 ft.
Soil: Clay and calcareous
Climate: Mediterranean
Harvest: By hand

WINEMAKING

Winemaker: Raimon Badell Rosés
Fermentation: The must is left in contact with the skins and stems for several hours before undergoing a 17 day fermentation in temperature-controlled, stainless steel 3,000-liter vats

WINE

Alcohol: 13%
Production: Less than 250 cases

PITCH

- Excellent value.
- Artisanal and made in minuscule quantity.
- Farming is organic with Biodynamic aspects.
- Marselan is a cross breeding of Grenache and Cabernet Sauvignon. It has the exuberant red fruit ripeness of Grenache and the elegant structure of Cabernet Sauvignon.
- Marselan has been officially introduced in Bordeaux to combat climate change.
- Ample acids and fine tannin make the wine complementary to Variety of food and all meat cuts.
- Very low in sulfites.

TASTE

Predominantly red fruit - strawberry, raspberries and touch of minerality, with a lovely, smooth finish.

THINK

Grenache, Oregon Pinot Noir, Côtes du Rhône

