



MAS RODÓ INCÒGNIT White

D.O Penedés (Alts d'Ancosa)

Type of wine: White wine.

Varieties: Parellada, Macabeo and Muscat.

Grape Origin: Own old vineyards, indigenous and recovered grape varieties.

Soil: Calcareous and sandy.

Production by hectare: 8000 kg.

Harvest: Manual harvest, early October.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 11,5 % Vol.

Tasting notes: Yellow colored with greenish hues. White fruits on the nose and reminiscences of herbs; fennel and rosemary. Fresh, silky and complex taste with a perfectly integrated acidity.

Pairing : fish, pasta, rice, soft cheese, shellfish. Perfect to have for a wineglass and with tapas.

Recommended serving temperature: 6°C to 8°C

