



MAS RODÓ MONTONEGA
D.O Penedés (Alts d'Ancosa)

Type of wine: Young white, battonage with its lies, aged during 12 monts in bottle.

Varieties: Montonega.

Grape Origin: own old vineyards.

Soil: Calcareous Sandy

Yield by Hectarea: 4,000 Kg

Harvest: Early October, manual vintage

Cork: 44x24

Capsule: 60x31 white complex

Fermentation: 3 weeks temperature controlled between 13 ° and 14.5 °

Alcohol content: 12,5% Vol

Classification harvest: Very good quality

Tasting Notes : Crisp and bright, pale yellow with greenish shades. frank, intense and fresh aroma with notes of white fruits. Fresh, balanced, smooth and fragrant with delicate aftertaste.

Pairing: All kinds of fresh fish and seafood, sushi and rice dishes, foie, creams, smoked foods, also ideal for cocktails, snacks and tapas

Recommended serving temperature: 12 ° C

