



MAS RODÓ Reserva de la Propietat - Special Edition.

D.O Penedés (Alts d'Ancosa)

Type of wine: Red wine aged during 24 months in new French oak barrels and aged during 48 months in bottle.

Variety: Cabernet Sauvignon.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 4000 kg.

Harvest: Manual harvest, early October.

Cork: 49 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Alcohol content: 14,5% Vol.

Tasting notes: Dark cherry colored wine. Powerful aromas and delicate smoked oak hints. Underbrush notes and black candied fruit hues. Strong and fleshy on the palate with a touch of ripe tannins, spiced and roasted flavours.

Marriage: Subtle, elaborated stews and wild game. Whith cocoa content chocolate.

Recommended serving temperature: 16°C to 18°C

