



## MAS RODÓ INCÒGNIT White

**D.O Penedés (Alts d'Ancosa)**

**Type of wine:** White wine.

**Varieties:** Parellada, Macabeu 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:** 45 x 24.

**Capsule:** 60 x 31, pure tin golden capsule.

**Fermentation:** 20 days, in stainless steel tanks, with controlled temperature between 16 and 17°C.

**Alcohol content:** 12 % 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

