



MAS RODÓ INCÒGNIT Rosé

D.O Penedés (Alts d'Ancosa)

Type of wine: Rosé wine, with fine lees stirring.

Varieties: Cabernet Sauvignon, Merlot and Tempranillo.

Grape Origin: Own vineyards.

Soil: Calcareous sands and clays.

Production by hectare: 7000 kg.

Harvest: Manual harvest, end September.

Cork: 45 x 24.

Capsule: 60 x 31, pure tin copper capsule.

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

Alcohol content: 13,5 % Vol.

Tasting notes: Soft raspberry coloured wine with great aromatic intensity, emphasizing the fruity aromas of blackberry, red fruits and violet. The palate is elegant and creamy, its acidity makes it long and refreshing.

Pairing : Vegetables, pasta, rice, soft cheeses, Spanish omelet, fruit salad. With all kind of bluefish.

Recommended serving temperature: 6°C – 8°C

