



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

Type of wine: White wine, with fine lees stirring, aged 12m. in bottle.

Varieties: Montonega.

Grape Origin: own old vineyards.

Soil: Calcareous Sandy

Yield by Hectarea: 4,000 Kg

Harvest: Early October, manual vintage

Cork: 45x24

Capsule: 60x31 white complex

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

Alcohol content: 12% Vol

Classification harvest: Very good quality

Tasting Notes : Bright and clear in appearance, pale yellow with greenish hue. Intense and fresh aroma with hints of white fruits. Lively mouth feel on the palate, fresh, balanced and fragrant with smooth and delicate finish.

Food Pairings: 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

