



## **MAS RODÓ Orange**

**Type of wine:** Orange wine.

**Varieties:** 100% Montonega.

**Grape Origin:** Own old vineyards

**Soil:** Calcareous and sandy.

**Production by hectarea:** 4500 kg.

**Harvest:** Manual harvest, early October.

**Cork:** 1+1 (44 x 24).

**Fermentation:** Skin contact in stainless steel tanks, the temperature is controlled between 16°C and 17°C.

**Alcohol content:** 12 % Vol.

**Tasting notes:** Amber color with coppery reflections, Aromas of citrus peel and hints of herbs. On the palate it is m and fresh with notes of loquat. Dry acidity and long finish.

**Pairing:** Fish, vegetables, Thai dishes and other spicy foods.

**Recommended serving temperature:** 10°C to 12°C

