

Vincles Rosat

Organic farming

2019



Varieties

Tempranillo, Merlot,
Syrah



Temperature

Pour at 8-10°C



Pairing

Appetizer, pasta,
rice, salads and fruit.

Tasting notes

Complex aromas with notes of strawberry and raspberry, with violet flower background. The velvety and soft mouth stands out, with fruity notes that are maintained throughout the taste and aftertaste. Red fruit aftertaste.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Sumarroca estate

Soil composition: Clay soil, high levels of limestone, deep gravel deposits and very poor in organic matter

Training method: Royat and guyot

Altitude: 150-300m

Exposure: south

Yield/ha: 6000-8000 kg/ha

Winemaking & vintage

Harvest:

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varieties. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

First vintage: 2019

Number of bottles of this vintage: 20.000

Fermentation: stainless steel tanks with temperature control

Length of the alcoholic fermentation: 15-20 days

Fermentation temperature: 18°C

Analytical data & allergens statement

Alcohol: 12,50% vol

Residual sugar (dosage): -

Tartaric acidity: 5,4 g/l

pH: 3,16

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites



SUMARROCA