

D.O. PENEDES



# AMETLLER

ORGANIC ROSÉ

## *Elegant seduction*

A spectacular organic Wine: Good balance, freshness and full bodied. Explosion of flavors on the palate that will leave no one indifferent.

D.O. Penedès

APPELLATION OF ORIGIN



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## ORGANIC ROSÉ

### • *Terrain & Winemaking*

Organic wine made with two local varieties, Ull de Llebre (regional name for Tempranillo) and Garnatxa (Grenache), which complement each other to give the wine its personality: balance, body and freshness.

From vineyards located in the heart of Penedès, an area to the north of Vilafranca. The harvest is done manually. The grape is destemmed before being cooled to below 7°C (45°F), followed by direct pressing with rapid separation of the must (by bleeding). Fermenting in stainless steel tanks for 2 weeks at a controlled temperature, to maintain the aromas of the varietal. Malolactic fermentation is not induced to preserve its freshness.

### • *For the consumer*

A spectacular wine, which by its color and aroma reminds you of the famous rosés of southern France. On the palate, an explosion of flavors that will leave no one indifferent. Pair with all kinds of pasta, rice with vegetables, stewed poultry, and even grilled, backed or raw fish (sushi). Ideal for relaxing after a hard day at work. Serving temperature: Between 45° and 48°F (7-9°C).

### • *Tasting notes*

Elegant and seductive pale pink color turning into subtle salmon.

Aroma very suggestive of raspberry, red fruits and floral notes of roses. Intense, but not excessive.

Sweet and silky on the palate, with flavors of fresh red berries, and a light touch of very refreshing acidity. Good balance with a long finish, that leaves a pleasant memory with hints of those red berries.

