

GARBÓ

Rose 2013

D.O. MONTSANT



Fermentation

The ripening of the grapes was carefully monitored from the first half of August onwards until we achieved optimum potential alcohol and total acidity. Following crushing and destalking the grapes were transferred to the press, where they were cold-soaked in contact with the skins for about 6 hours at a temperature of 39°F.

After this the free run juice was separated and moved to temperature-controlled tanks for static decantation. Fermentation was done at 10°F, and lasted 45 days. Once it was finished the wine was racked bright and prepared for bottling.

Coupage

70% Garnacha
30% Shiraz

Analysis

Alc: 14,20%
ATT: 5,5 g/l
AV: 0,34 g/l
SO₂ Total: 48 mg/l
Residual Sugar: 0,22 g/l

Tasting Notes

Garbo Rose has a very clear, pale rose-petal colour. The nose reveals delicate floral aromas. On the palate, the mouth-watering fragrance of small red fruit underlines the fresh, fruity, medium-bodied flavour. The elegant finish blossoms with exceptionally fresh mineral notes.