



MonteSierra

selección

BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: Young rosé 2019

Grape varieties: Cabernet and Merlot.

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5.19 g/l

pH: 3.14

Residual Sugar: 1.9 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region, plots between Barbastro and Salas.

Number of hectares: 125 hectares.

Average vineyard age: 7-15 years old.

Yield 5,000 kg/hectare.

Specific soil type: Calcareous-loam soil on marl and sandstone horizons.

Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 2 buds per spur.

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.

Harvest style: Mechanised.

VINIFICATION

Tanks: Stainless steel

Fermentation: Temperature controlled at 18°C

Duration: 15 days.

Production process: Pre-fermentation cold maceration for several hours The Saignée method is used followed by fermentation at a controlled temperature.

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

- 👁️ APPEARANCE: Intense carmine pink with youthful violet tones
- 👃 NOSE: Intense aromas of red fruits, dry.
- 👅 PALATE: Smooth and creamy on the palate with a light acidity.
- 🍷 FOOD PAIRINGS: Pasta, rice dishes, cold meats and cured meats.



BARBADILLO

DESDE 1821