



ales roses 2020

Type of wine: Rosé wine

Grape: 100% Red Grenache

Appellation: D.O. Catalunya

Viticulture:

In Organic Farming Conversion, warm and dry Mediterranean climate, clay-limestone soil, manual viticultural work and mechanical tillage.

Harvest:

August 30, 2020.
Manual picking.

Vinification:

Plot vinification. Refrigerated at 6°C before pressing. Grapes sorted and destemmed. Low pressure pneumatic pressing. Debourbage by cold decanting. Alcoholic fermentation at controlled temperature (15-17°C) in stainless steel vats and oak barrels (3.5% of the assembly), with regular stirring. Aging on fine lees for 7 months. Assembly at the end of aging, collage, bottling.

Analysis:

Alcoholic degree: 12.5% vol.
Residual sugars: <1 g/L
Total acidity: 5.11 g/L TH₂
Volatile acidity: 0.20 g/L H₂SO₄
Total SO₂: 67 mg/L
pH: 3.29



Tasting notes:

Dress: Clear apricot with pale peach highlights, limpid and brilliant.

Nose: Expressive and fruity, reminiscent of exotic fruits such as mango, litchi, pineapple with some spicy notes. Net and voluptuous.

Palate: Franc and fresh with tension and roundness, with aromas of citrus fruits and exotics fruits. Wine of pleasure and easy to drink.

Food and wine pairing:

As an aperitif or on grilled meats and white meats.

Service:

12-14°C, decanting not necessary.

Annual production:

10.000 bottles.

TERRA REMOTA The logo symbol for Terra Remota, which consists of a stylized red and white circular shape with a plus sign inside.

