

Ales Roses 2022

Black Grenache



Viticulture and Characteristics of the Season

Organic vineyard on limestone clay soils and in an area benefitting from generous light in the midst of an incredible natural environment.

The Mediterranean weather influenced the season, which was hot and dry during the ripening season, but the winter and spring were rainier than previous years. All these determine the sensory characteristics and high sanitary quality of the grapes.

Winemaking and Ageing

Hand harvested, the grapes are selected and pressed as soon as they arrive at the winery.

For 3 months the wine is kept on its fine lees with the aim of achieving greater volume and complexity on the palate. It is then clarified, refined, delicately filtered and bottled. Through this process we seek to highlight its varietal expressiveness, freshness and attractive color.

Tasting Notes and Food Pairing

It is bright pink to the eye, letting loose tropical fruits aromas of lychee, cherry, and raspberry, as well as hints of local wild herbs that remind us of the environment in which it grows. Round on the palate, with good and sharp acidity and a vibrant and slightly candied finish.

Ales Roses works very well as an aperitif or to accompany grilled prawns, pasta salads, teriyaki chicken, ratatouille, and a bunch of homemade dishes. It is also ideal for desserts like strawberry cake.

Production: 6.500 bottles of 75 cl.

Alcohol: 13,5%

Appellation of Origin: DO Catalunya