

## CAMINITO 2016

**WINE TYPE:** Rosé

**GRAPE VARIETY:** 100% Garnacha Tinta

**DESIGNATION OF ORIGIN:** D.O. Empordà

**HARVESTED:** 13 September 2016. By hand in boxes of 10 kg.

**PRODUCTION:** Organic agriculture with maximum respect for nature. Destemmed then sorted. Film maceration followed by low pressure pneumatic pressing. Fermented at 16°C. Part of the wine is aged in the barrel for 4 months.

Annual production of 3,000 bottles.

### ANALYSIS

Alcohol content: 13.5% vol.

Residual sugar: 2.1 g/l

Total acidity: 3.31 g/l

Volatile acidity: 0.15 g/l

Total SO<sub>2</sub>: 50 mg/l

pH: 3.26

### TASTING NOTES

**Colour:** A bright but delicate salmon pink with grey glints.

**Nose:** Expressive, sprinkled with great fineness and notes of rose water, lychee and redcurrant.

**Palate:** Fine but also smooth, feminine, with aromas of wild strawberries, rose conserve, redcurrant jelly and flavoursome sensations of sweetness and freshness coming one after the other to provide immediate pleasure. An elegant and extremely fine wine.

### PAIRINGS

A fresh, pleasant rosé to appreciate the good weather. It should be paired with fresh products such as sushi or griddled meat but also goes well with tapas, pasta dishes and cold meats, as well as tortilla and scrambled egg.

**SERVING TEMPERATURE:** 12°C

**TIME DECANTED:** unnecessary

