



ALES ROSES 2017

TYPE: Rosé wine

VARIETIES: 100% Garnacha Negra

DESIGNATION OF ORIGIN: Table wine

HARVEST: 20 August 2017. Manual collection in 100 kg crates.

VINIFICATION: Reasonable agriculture. Maximum respect for natural resources. Refrigeration in cold storage chamber at 6°C prior to pressing. De-stemming followed by selection. Pneumatic pressing at low pressure. Controlled-temperature fermentation (16-18°C). Ageing on fine lees for 4-6 months.
Annual production of 3,500 bottles.

ANALYSIS

Alcohol by volume: 13.5%.

Residual sugars: <1 g/l

Total acidity: 5,13 g/l TH₂

Volatile acidity: 0.16 g/l

Total SO₂: 78 mg/l

pH: 3.27

TASTING NOTES

Colour: Peony pink

Nose: Expressive and fruity, reminiscent of strawberry aromas but also of white blossom; clear and delicious.

Palate: Fresh, with good tension, delicacy and rounded, with aromas of wild strawberries and fresh red berry fruits. Pleasant and easy-to-drink wine.

PAIRING

Ales Roses is perfect for accompanying appetizers, but also white meats or any grilled or barbecued meat.

DRINKING TEMPERATURE: 12-14°C

DECANTING TIME: Not necessary