



# Usoa de Bagordi

## Rosé

**Grape Varieties:** 100 % Garnacha

**Vintage:** 2016

**Alcohol (% vol):** 13,5°

**Total SO<sub>2</sub>:** 85 mg/l



**Production:** The new must is subjected to cold maceration with the Red Garnacha skins for 18 to 24 hours approx. These are then separated from the skins to allow the fermentation at 18 degrees. The inherent raising agent in the grape transforms the sugar to alcohol. The aromatic character of the red fruits is respected by removing the skins prior to fermentation. Once the fermentation has finished, a further and more prolonged maceration, including the grape particles, takes place.

### Tasting Notes

**Visual:** Pale pink in colour, lively, clear and bright with a youthful purple rim.

**Nasal:** Fresh and fruity aroma suggestive of slightly sharp ripe red fruit such as raspberries and wild strawberries and of rose petals. The gentlest hint of natural carbonation contributes to the overall sense of freshness.

**Taste:** Impressive sense of freshness from the outset accompanied by a slight sharpness and the traditional aromas of the Garnacha. Prolonged after-taste with a good balance between the fruitiness and vegetable flavours

**Bagordi & Food:** This versatile wine will complement any dish, especially in the summer, due to its freshness. It goes very well with not very elaborated dishes, pasta, light cheese, some shellfish.

*Ideal serving temperature 10°C*