

SDY Rosé 2020

VINTAGE
2020

HARVEST:
Hand-picked

AREA:
D.O. Terra Alta (Catalonia, Spain)

ENTRY TO THE WINERY:
Small destemmer

GRAPE VARIETIES:
100% Red grenache,

CONTROL OF MATURATION:
Tasting and analytical (control of weight, % vol. potential and acidity)

TYPE OF WINE:
Rosé

PRODUCTION:
480 bottles of 750ml

%VOL
13,5%

LOT
L-212

BOTTLING DATE
27/02/2021

ELABORATION:

We do a "pie de cuvée" in the vineyard, we harvest 50 kg of grapes, break them up and leave them in a stainless steel jar in the vineyard until the spontaneous fermentation starts. When the "pie de cuvée" is fermenting tumultuously, we take it to the winery and start multiplying the native yeast until we have enough volume to start the fermentation for the whole volume which is kept at a low temperature.

Five days after the "pie de cuvée", we harvest the grapes, de-stem them and introduce them into a stainless steel vat and leave it overnight. After this short maceration, a saignée is done and a part of the juice goes into another vat for the elaboration of the "Serendipity Rosé", in the original vat there are left more skins than juice (double mass) for the elaboration of the "Serendipity Double Mass". When the juices are divided is when the "pie de cuvée" is added and the fermentation is carried out at 16°C.

When the rosé fermentation is finished, we leave the gross lees to precipitate and take them out. The wine is left on fine lees for 4 months. To finish, it is filtered lightly before bottling, sediments may be formed.

TASTING NOTE:

Quite intense pink color. The nose still a bit closed showing hints of fresh red fruits like red currant and raspberry with a bit of floral character too. Very refreshing palate, light bodied, well balanced between fruit concentration, alcohol and acidity. Medium long finish with a spicy note that adds a bit of complexity to the wine.

