

Serendipity Rosé 2019

VINTAGE
2019

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:
240 bottles of 750ml

ELABORATION:

We harvest 50kg of grapes, we crush them and we leave them in a small inox vat in the vineyard until it starts the fermentation spontaneously.

5 days later, we harvest the grapes and introduce them into a stainless steel vat in order to pump them over for a few hours and then they are saignéé, the must is then moved into a stainless steel vat where it is kept at a low temperature.

When the starter is fermenting, we move it into the Winery where we separate the must from the skins and multiply the volume of the wild yeast to have enough volume to add it into the must that we have in refrigeration.

Once the wild yeast has been added to the vat, the alcoholic fermentation is carried out at 16°C

When the alcoholic fermentation has finished, we let the gross lees precipitate to take them out.

The wine stays in fine lees during 4 months.

Lightly filtered, it may form sediments

TASTING NOTE:

Medium intense pink color. In the nose the wine shows a more powerful style with elevated alcohol, a spicy, peppery character and ripe red cherries. Powerful on the palate too, the balance between the (higher) alcohol and acidity is well found. Though showing plenty of ripe fruit character, the peppery notes prevail. Tannins provide identity to this wine which for me is a perfect example of a typically Mediterranean, food accompanying rosé.



ls

Wild yeast

fe

Spontaneous fermentation

pv

Starter in the vineyard



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Production 240 bottles of 750 ml



SO2 16mg/L Maximum allowed 150 mg/L



SO2 43mg/L Maximum allowed 150 mg/L



Reserve from the Biosphere