

# Planas Albareda El Rosat

## Tasting note

This rosé has an intense ruby colour with violet notes. On the nose, fruity with hints of red fruit (raspberry) and dairy notes. On the palate round and fruity, with a persistent aftertaste.

## Serving temperature

Recommended serving temperature around 8°C.

## Gastronomy

This wine goes perfectly as an aperitif and with pasta, meat dishes and with a cheese platter.

## Vinification

Grapes are handpicked. Maceration of the skins of the grapes for 14-18 hours and a controlled fermentation at 15-16°C. No insecticides, chemical tools, flavour improvers, colourings and flavourings are used and no sugars or sulphites are added to this wine.

## Surrounding area

The Denomination of Origin (D.O.) Penedès area. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is typically Mediterranean, mild in winter and not too hot in summer. All this, combined with a moderate rainfall distributed along the year, provides an optimal microclimate to produce perfect wines.



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## Wine description

Zone D.O. Penedès

Variety Merlot

Alcohol 12%

## Logistic Information

Bottle 0,75 L

Case 6 pcs.

Case size 26 x 32 x 23 cm

Weight 8 kg

Per pallet 100/125 cases

### Sustainability:

Vinotage is committed to taking sustainable measures during our production process: Reduction of carbon footprint, managing glass container recycling, use of recycled material for packaging and corks, water management and use of green energy.

