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# SOTA ELS ÀNGELS

ROSÉ 2018

## TASTING NOTES

Onion skin colour with copper reflections.

The nose reminds us an attractive and subtle perfume of rose petals, and the fragrance of the fields after the rain.

Light and delicate mouth, with a long fresh finish. It is subtle and mysterious, surprising, complex and tempting.

A gastronomic wine, noble, classic, and prepared for an evolution over the time.

## ELABORATION

Early morning harvest by hand, when the grape are at optimum maturity, in small boxes of 10 kg. The grapes are partially destemmed and soft pressed, the flower must is extracted and fermentation begins in tanks.. At mid fermentation the must is moved to a french foudre of 1800L to complete fermentation and malolactic.. Aged one year in the same foudre on its lees. Gentle filtration before bottling.

50% CARIGNAN 30% MERLOT 20% GRENACHE

ABV 13% / ACIDITY 4.3 G/L ATS / 15 free SO2 (mg/l)

2000 bottles 7l

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★