

# MAS DE LA ROSA GRAN VINYA CLASSIFICADA 2019

## VINIFICATION



Fermentation of destemmed grapes in 300 liter wooden barrels with spontaneous yeasts.

3 days of cold pre-fermentation maceration, 17-19 days of fermentation at a temperature limited to between 25 and 29 °C with daily pigeage and gentle remontage.

## AGEING

The wine goes into 1000 liter French oak foudre.  
The wine was moved once during the ageing period of 14 months.

## N. OF BOTTLES

1205 0.750 litre bottles in 6-bottle cases.

## ANALYSIS

Alcohol content..... 15,5%  
ATT..... 5,4 gr/l  
Residual sugar ..... 0,8 gr/l

## BOTTLING

March 2021.

## VARIETIES

100 % Cariñena

## SCORE

Decanter	98pts
Guía Proensa	99pts
Robert Parker Wine Advocate	96pts
Guía Peñín	94pts

Vall Llach

PORRERA · PRIORAT