

MAS DE LA ROSA VI DE FINCA GRAN VINYA CLASSIFICADA 2021

VINIFICATION



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

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

AGEING

The wine goes on to age for 10 months in foudre and egg of cement. A change is made during the 10-month period.

N. OF BOTTLES

1312 0.750 litre bottles in 6-bottle cases.

ANALYSIS

Alcohol content..... 15%
ATT..... 5,2 gr/l
Residual sugar..... 0,5 gr/l

BOTTLING

October 2022.

VARIETIES

100 % Cariñena

