

## *Mas Donís Rosat*

### Tasting note

*Colour: Rose-violet soft red.*

*Fresh and aromatic, vibrant red fruit flavours of strawberry and raspberry with a hint of herby and spiciness.*

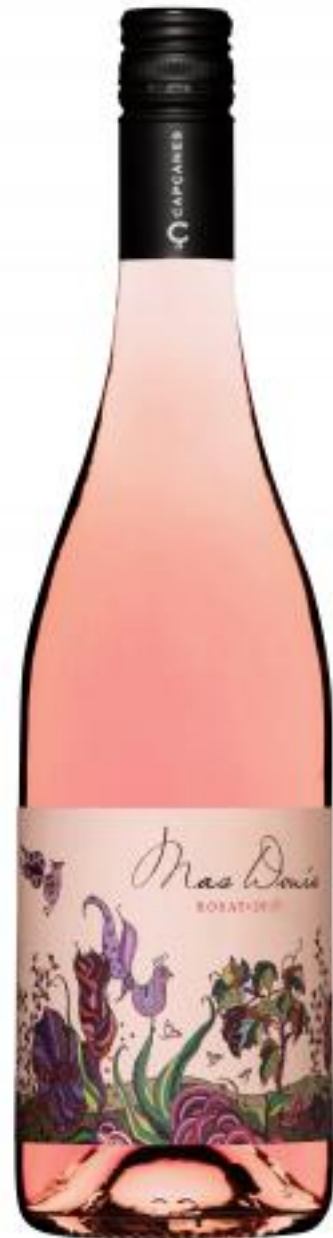
*Medium to full-bodied and complex, elegant glycerin sweetness, ripe and fresh, long fruity finish.*

### Pairing

Seafood, fish, chicken, paella, risotto, ...or alone as an aperitif

### Grape varieties

75% Grenache  
10% Tempranillo  
10% Merlot  
5% Syrah



### Winemaking

Rose made by both "saignée" method.

Temperature controlled fermentation (13°-15C)

The grapes were vinified separately in stainless steel tanks and finally blended

Maceration on the skins: 4 hours

Soft fining and light filtration before bottling.

### Aging

4 month in stainless Steel tanks before bottling

### Vineyards

Garnache: 10-25 years

Merlot, Syrah: 4-8 years

Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil whose base includes granite

Altitude: 150-450m

Pruning: Garnacha: traditional bush vines; Syrah, Merlot on wire

### Vintage

Manual

Harvest: first and second week of September

1kg -1,5kg per vine

40-50hl per ha

### Producción total

25.000 botellas (75cl.)

### Analysis

13,5 % vol. Alcohol

5,2g/l acidity (tartaric)

1,11 g/l residual sugar

### Awards and ratings

#### La Guía de vins de Catalunya 2018:

- Mas Donis Rosat 2016: 8.76p.

#### La Guía de vins de Catalunya 2017:

- Mas Donis Rosat 2015: **8,9p.**

#### La Guía de vins de Catalunya 2016:

- Mas Donis Rosat 2014: **8,57p.**

#### Jancis Robinson "A Catalan Collection":

- Capçanes Mas Donis Rosat 2013, **16p**: Rather lurid pale raspberry colour. Chock full of fruit reined in. Definitely ends dry. A light clarete with lots of local character. Definitely recommended for drinking with food. Drink 2014- • £7.99 Little Wine Club

"LA GUIA de vins de Catalunya", 2014:

- Mas Donís rosat 2012, **8.28p**: Fresc/ Llaminer/ Làctic

"Guía Peñín" de los vinos de España 2013, Spain:

- "Mas Donís rosado 2011": **88p**. Color frambuesa, brillante. Aroma equilibrado, fruta roja, hierbas de tocador. Boca fruta madura, buena acidez.

"The Wine Advocate", Robert Parker, USA:

- "Mas Donis Rosé 2010: **88p** *"The 2010 Mas Donis Rosat is 80% Garnacha with the balance Syrah and Merlot made by the saignee method. Cherry pink in color, it sports inviting aromas and flavors of strawberry and raspberry leading to a dry, lively, savory Rose for drinking over the next 12-18 months. It is an excellent value! Rating: 88 points; Drink 2011-2012; Est. cost: \$10; WA, n° 194, May 2011"*
- "Mas Donis Rosat '06": **89p** *"..an excellent value!"*

"Wine- plus", Germany: Mas Donís rosé 2011, **84p**

"País de vins", Ago 2012, Spain: Mas Donís rosat 2011 en els vins seleccionats per a l'estiu 2012

"The Boston Globe", USA:

- "Mas Donis Rosat 2009": **Plonk of the month** *"..ripe, rich style.."*