

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, ...ora as a aperitif by itself

Grape varieties

55% Grenache

25% Samsó (Carignan)

10% Syrah

10% Merlot



Winemaking

Rosé made by “saignée” method; no press most!
temperature controlled fermentation (13°-15C)
all three varieties were vinified separately in stainless steel tanks and finally blended
maceration on the skins: 4 hours
cold stabilized, light filtration
soft fining 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 based with some 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 % vol. Alcohol
5,2g/l acidity (tartaric)
2 g/l residual sugar

Awards and ratings

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.."*