



VI XIC ROSÉ TREPAT 2020

Elaborated with TREPAT variety, ROSÉ XIC shows the character of the mountain grapes: it was born at the vines in Mediona. That plot rests at 500 meters high, where the vegetative cycle of the vines has a slower maturation. This cycle helps to maintain the aromatic potential of this variety. The altitude also exposes the plant to the specific climatic exchange day/night of that region, strengthening this way the fruity aromas of Trepát.

Vinification: Macerated in press for 5 hours to extract the color. Fermented in deposit. Aged with its lees for three months.

Visual: Clean and shiny aspect, with a paler rosé color than the same wine last year.

Aroma: Berries with a background of vegetables, typical for this variety.

Taste: The palate is fresh and fruity. Gentle in the mouth.

Pairing: Young wine suitable for any time, ideal for appetizers and entrées.

ANALYTHICAL CHARACTERISTICS:

Alcoholic degree: 10,5% Vol.

Total Acidity (tartaric) 6,8 gr/l.

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