



BROTS - ROSÉ SYRAH -

Brots Rosat is the sprout of life from which it is born this monovarietal that breaks the mold. The Bou vineyard allows us to reveal the maximum liveliness of the variety thanks to its youth. It is an electric, fragrant and fresh wine that attempts to claim the boldest color among rosés, as well as being tasty and attractive on the mouth.

100% SYRAH

FROM A VINEYARD, A WINE - VINEYARD DEL BOU

ORGANIC

D.O. PENEDEÈS

WINEMAKING:

It undergoes a cold pre-fermentative maceration for about 8 hours in a stainless-steel tank, with a view to obtaining such an intense and characteristic color. Once we have drained off the flower must and done a gentle pressing, fermentation takes place in inox at a controlled temperature. Afterwards, the wine is aged on its lees for some months. Finally, we filter and bottle, to subsequently age it half a year in bottle before it hits the market.

TASTING NOTES:



It has a clean and glittering appearance, with a very deep violet-red color that clearly represents the lively character of this wine.



On the nose we find magnificent aromas of red and black wild fruits such as raspberries and blackberries. The Syrah also provides hints of red flowers such as currants.



It gives us a fresh and silky entry on the palate, with an electric and refreshing acidity that makes you salivate. It has a medium body which denotes a good structure and its aftertaste is long and pleasant.

PAIRING: It is a very complex and gastronomic wine optimal to pair with starters, as well as sea and mountain dishes or white meats.