



ECCOCIVI

~ Sant Martí Vell ~

Montrodó Rosat 2017



Rosé wine obtained from sustainable viticulture and cultivated on volcanic soil of basaltic rock.

Tasting Notes

Rosé wine of pale shade, limpid, rosy-orange colour, of fragile but elegant appearance. It is of medium intensity, on the smell, aromas of fresh wild red fruits are scented, such as redcurrant and wild strawberries; surrounded by a slightly balsamic touch.

On the palate, it is silky and round, of pleasant sensation and leaving a tasty and meaty reminiscence.

Vinification process

Grapes are hand-harvested and deposited in 15 kg crates to maintain its integrity. It is quickly transported to the winery. Light press after a brief fermentation of skins at low temperature, that finishes when the desired colour is obtained. The must is disgorged statically and is fermented at a controlled temperature of 15-17°C.

Harvest: September.

First Harvest: 2014.

Food pairing: fideua, white meats, baked whitefish, scrambles, sautéed vegetables.

Serving temperature: 8-10°C.

Alcoholic content: 13% volume.



First National Wine
with certificate

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