

~ Sant Martí Vell ~



Rosé wine from sustainable viticulture, produced in Finca Ca l'Elsa, obtained from the volcanic terrain of basalt rock soil placed on the Espacio de Interés Natural de Les Gavarres in Sant Martí Vell (Girona).

Montrodó is the name of the ancient volcano, lying on the property land. Surrounded by forest and vineyards, which soil is highly made of basalt rock, rich in silicates and iron that provides the character and singularity of our wines.

Tasting Notes

Rosé wine with a delicate salmon colour, clear and bright.

On the nose, it offers a bouquet of crispy fruits of the forest (wild strawberries and blackcurrant) and with delicate floral notes that evokes violets.

In the mouth it is a flavourful wine, intense and with a long-lasting finish.

Vinification

The grapes are harvested manually in 15kg cases in order to keep the berries undamaged. They are quickly transported to the cellar.

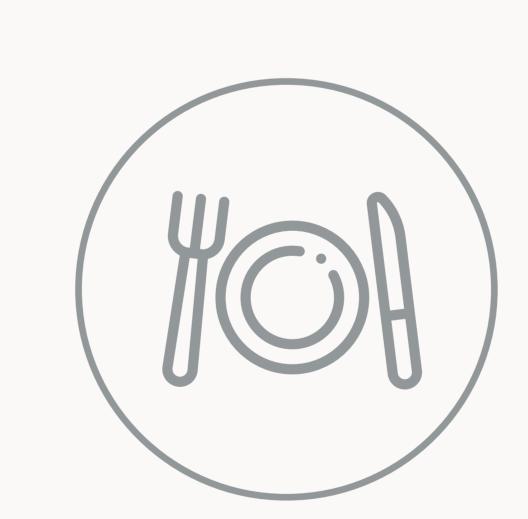
After being destemmered and pressed, there is a particular short maceration period at a low temperature followed by the extraction of the flower must by gravity

The must settles statically and is fermented at a controlled temperature of 15-17°C.



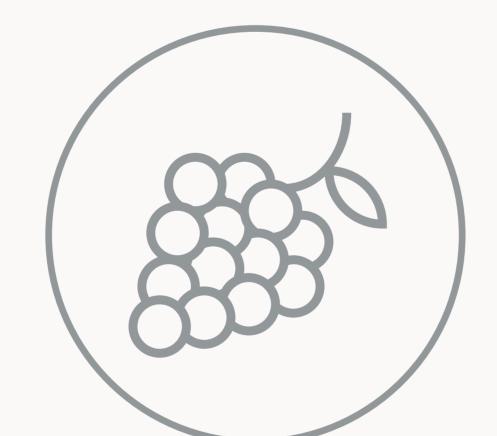
Origin

Wine from Les Gavarres (Sant Martí Vell - Girona)

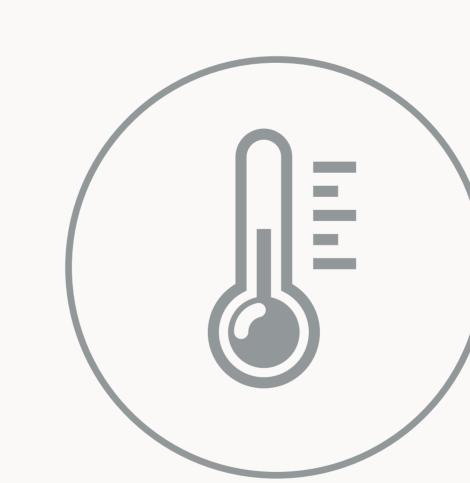


Pairing

Fideuà, white meats, risotto, pasta, blue fish, sautéed vegetables



Grapes varieties Petit Verdot, Merlot, Red Grenache



Service temperature

8 - 10°C

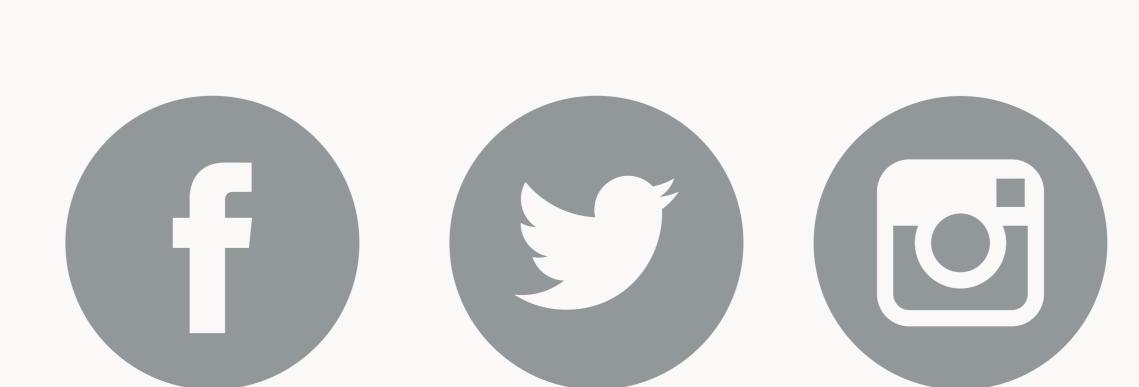


Harvest September

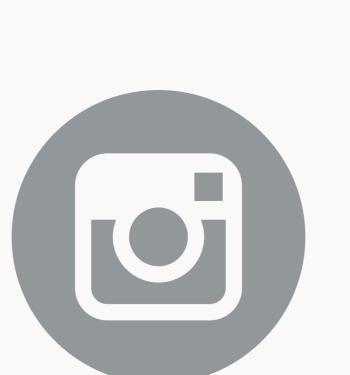


Alcohol 14%

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