

## MONTRODÓ ROSAT 2019

Rosé wine from sustainable viticulture, produced in **Finca de Ca l'Elsa**, harvested from volcanic terrain with basaltic stones in the soil at **Espaid'Interès Natural de les Gavarres** in Sant Martí Vell (Girona).

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

### Tasting Notes

Elegant rosé wine, of onion skin color, clear and bright.

On the nose it is fresh, with citrus notes, aromas of wild strawberries and delicate floral notes of roses.

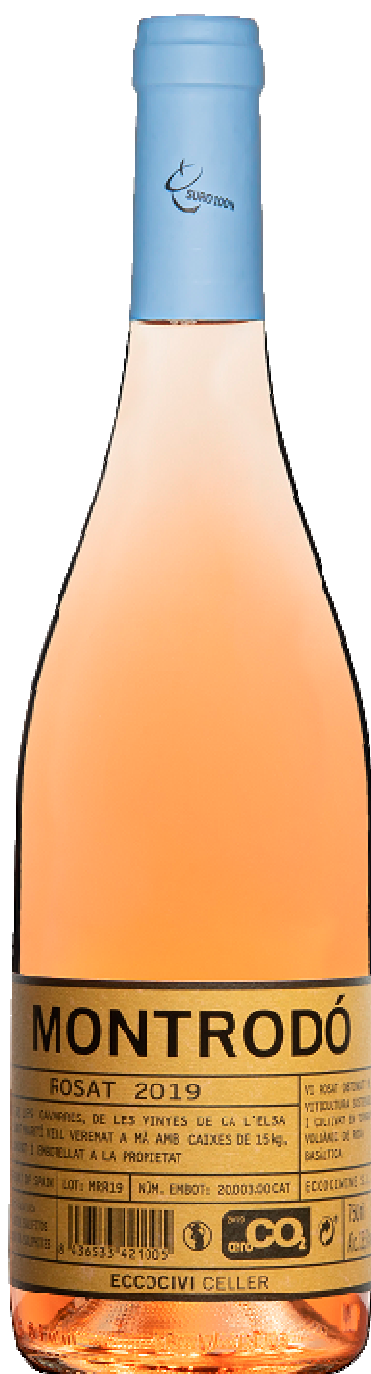
On the palate is broad, generous, and persistent. It evokes strawberries and stone fruits. It has a good acidity and a long and intense length.

### Vinification

Grapes are hand-harvested and deposited in 15Kg cases in order to maintain their integrity. They are quickly transported to the cellar.

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

Must settles statically and it is fermented at a controlled temperature between 15-17°C for 20-22 days.



#### Origin

Wine from lesGavarres  
(Sant Martí Vell – Girona)



#### Pairing

Paella, white meats, cheeses,  
risottos, blue fish, pasta,  
sautéed vegetables



#### Grapes varieties

Petit Verdot, Merlot, and Red  
Grenache



#### Service temperature

8 - 10°C



#### Harvest

September



#### Alcohol

13,5% vol.

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