

MONTRODÓ ROSAT

Rosé wine from sustainable viticulture, produced in **Finca de Ca l'Elsa**, harvested from volcanic terrain with basaltic stones in the soil at **Espai d'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, the soil is predominantly composed of basaltic stones, rich in silicates and iron that provides the character and singularity of our wines.

Tasting Notes

Elegant rosé wine, of light salmon color, clear and bright.

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

On the palate it is broad, generous, and persistent, evoking wild 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.

20% of the volume has been aged in barrels for 2 months.



Origin

Wine from les Gavarres
(Sant Martí Vell – Girona)



Pairing

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



Grapes varieties

Petit Verdot, Red Grenache
and Merlot



Service temperature

8 - 10°C



Harvest

September



Alcohol

13,5% vol.

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Winery with
certification



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Paratge de Mont-rodó, 3
17462 Sant Martí Vell – Girona
+34 872 000 015 – info@eccociwine.com