

Giné Rosat - D.O.Q. Priorat



Grape varieties: 85% Grenache and 15% Merlot.

Type of soil: “Llicorella” (slate from the Carboniferous Period).

Origin: Grenache and Merlot from Caraco’s estate located in Falset village.

Elaboration: Fermentative cryomaceration at 8 °C, and alcoholic fermentation at 18 °C in stainless steel containers. Once fermentation is completed, the wine is allowed to rest before bottling.

Characteristics: Dry rosé wine, very aromatic and complex at the same time. Absolut predominance of red fruits and flowers, silky and mature.

Alcoholic content: Between 13.5% and 14.5% by vol.

Recommendations: Drink at temperatures between 8 °C and 12 °C, up to 5 years after elaboration.

Pairing: Fresh wine, with ripe red fruit. The virtues of this wine are enhanced in combination with acid foods in correct balance. Acidity, in the right measure, makes wines fresher and lighter. Highly recommended for accompanying salads (with little vinegar or lemon), spicy dishes and pickled or marinated foods. White meat. White and blue fish. Seafood and green vegetables.

Most appropriate cooking methods: stewing, steaming or even raw food. Vinaigrettes and romesco sauce. Acid lactic desserts and cheeses with acid fermentations. Also perfect for enjoying it alone!

Awards:

- Vinous Media, August 2019: 90 Points, 2018 vintage.
- Wine Spectator Magazine November 2018: 90 Points, 2016 vintage.
- Vinous Media, June 2018: 91 Points, 2016 vintage.
- Gilbert & Gaillard 2018: Gold Medal, 2017 vintage.
- Vinous Media, January 2016: 90 Points, 2014 vintage.
- Wine Spectator Magazine December 2015: 90 Points, 2014 vintage.
- Award Vinari d’Or to the best Catalanian rosé wine 2015, 2014 vintage.
- Stephen Tanzer’s International Wine Cellar 2013: 90 Points, 2011 and 2012 vintages.
- Guia Peñín 2013: 87 Points, 2010 vintage.
- Awards Baco 2007: 89.6 Points, 2007 vintage.
- One of the 100 best Young Spanish wines by Unión Española de Catadores, 2007 vintage.
- Wine & Spirits 2009: 89 Points, 2006 vintage.