

# Giné Rosat

DOQ Priorat



Grenache and Merlot  
Licorella (Slate of the Carboniferous period).



Grenache and Merlot from young vineyards on the “Caraco” estate, located near the town of Falset.



Crio prefermentative maceration (cold maceration) at 8 °C, alcoholic fermentation at 18 °C in stainless steel tanks. After fermentation, the wine rests with its lees. Then it is bottled.



Bright medium pink colour. On the palate, it is intense and fresh, with a rich aromatic expression. Fruit-forward flavours: red wild fruits such as strawberries, blueberries and raspberries, and a delicate undertone of roses. Acidulous, with a refreshing after taste. A very personal Rosé with a remarkable character.



Between 13,5° alch.vol. and 14,5° alch.vol.



Between 8 °C and 12 °C and up to 5 years after harvest.



A wine that perfectly combines with acidic foods at their right point. The acidity, in the right proportion, brings up freshness and lightness to the wines. Recommended with salads (with a little vinegar / lemon), spicy dishes, pickles and marinated dishes; white meats, white and blue fish, seafood and vegetables. Its versatility allows it to be paired with any type of snack. Perfect to enjoy it alone too!



- Dr. Owen Bargreen, September 2022: 91 points, 2021 vintage.
- 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, December 2015: 90 points, 2014 vintage
- Golden Wine Award: Best Rosé wine in Catalonia, 2015 & 2014 vintages.
- Stephen Tanzer's International Wine Cellar 2013: 90 points, 2011 and 2012 vintages.
- Peñín Guide 2013: 87 points, 2010 vintage.
- Baco awards 2007: 89,6 points, 2007 vintage.
- On the Top 100 young wines in Spain according to the Spanish Union of Tasters, 2007 vintage.
- Wine & Spirits 2009: 89 Points, 2006 vintage.