



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE:
ORGANIC

REGION:
Catalunya, Spain

APPELLATION:
D.O. Penedès

VINTAGE:
2020

ALCOHOL:
12.5%

PRODUCER:
Casa Berger

ATTRIBUTE:

WINEMAKER:
Guillermo Pascual

Organic
Vegan

GRAPES:
100% Garnacha.

TERROIR:
Clay & sand soils.

VINES:
60+ year old vines, hand harvest.

VINIFICATION:
Pre-fermentation cold maceration for 2 hours to gently extract natural colour and flavour from Garnacha grapes. Stainless steel cool ferment for 20 days. Gentle filter, no fining.

MATURATION:

TASTING NOTES:

The nose has intense floral notes, and notes of apple and pear, together with a touch of strawberry and grapefruit. The taste is crisp and lively, smooth and refreshing in the mouth with a delightful, clean finish, with notes of red fruit and flowers.

PARING SUGGESTION:

The ideal picnic wine, this light fresh rose works just as well as an aperitif as it does with vibrant salads, crudités, tortilla and quiches.

SERVING TEMP:
7° - 10°C

AGEING POTENTIAL:
Up to 2 years

