

## PARATÓ Pinot Noir Rosé 2019 Organic



100% Pinot Noir. Exceptional varietal wine that offers an explosion of intense aromas and flavours of red berries. Delicate, fun, suggestive, and elegant, its tasting will not leave anyone indifferent. Many possibilities of pairing: from snacks, salads, pastas and rice dishes to fish and smooth meats.

VARIETY	100% Pinot Noir
HARVEST	29/08/2019
MACERATION	Skin maceration for 2 hours at 12°C.
CLARIFICATION	after the previous step the must is bled and statically filtered at 15°C for 48 hours.

FERMENTATION for 18 days at a temperature of 15°C.

ANALYSIS

°Alcohol	12,60 %vol.
Total Acidity	3,90 gr/l.
Volatile Acidity	0,18 gr/l.
Sugar	4,65 gr/l.
SO2	26/103 mgr/l.
рН	3,21

## TASTING NOTE

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- COLOUR: Pink rose petal colour, medium-low layer, bright, blue-yellow rim, fine tears.
- AROMAS: Primary and fermentative aromas with hints of red fruits (strawberry, raspberry, watermelon) and a floral (violet) and balsamic (pine leaf, fresh grass) finish.

IN THE MOUTH: Smooth entry in the mouth, unctuous and very light tannins, fruity sensation (red orange, peach), medium structure and a certain final sweetness, fruity aftertaste with a slightly vegetable character.

Gold Medal: XXV Competition of wine and cava from Catalunya-GIROVI 2020 Bronze Medal: 53. Competition of wine DO.Penedés 2019 Silver Medal: XXIV Competition of wine and cava from Catalunya-GIROVI 2019 Gold Medal: XXIII Competition of wine and cava from Catalunya-GIROVI 2018 Diploma of Excellence: 48° Competition of wine DO.Penedés 2017 Bronze Medal: XVIII Competition of wine and cava from Catalunya-GIROVI 2013 1st. Spanish Rosé-Competition: "La Nariz de Oro 2011" Guia Peñin 2019(harvest 2017): 85 points.



**Vegan Wine:** This product is certified as Vegan.



**Organic Wine:** This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.