



Segura Viudas

Rosé 2021

D.O. CATALUNYA

Premium rose wines are a growing trend all over the world and now Segura Viudas is offering one too. This is a blend of Garnacha, Tempranillo and Merlot, three varieties which have been growing in Catalunya for many years and which are very well adapted to our land.



HARVEST 2021:

The spring and summer temperatures were normal for the time of year. In July and August, we had a couple of heat-waves which helped the grapes ripen well, and the occasional storm helped to freshen the nights

The wines have excellent aromatic quality and balanced acidity.

THE CREATION PROCESS:

- Mechanical harvest at night, and brought to the winery in a double bottomed trailer, specifically designed so that the free run juice is always separate from the rest of the grapes.
- This free run juice is only used for this wine pale rose, so that the colour extraction is minimal.
- The juice is chilled to 12°C, It is cleaned by decantation and is then fermented at 16-18 °C.
- Following fermentation the wine is held in contact with its fine lees for just one month.

WINEMAKER'S TASTING NOTES:

Pale pink and attractive color with blue notes. Aroma of medium intensity, fine and elegant. It emphasizes the red fruit (strawberry) and has notes of white (pear) and tropical fruit (pineapple) in a floral background (pink). Tasty and gourmand entry with a long acidity that gives it persistence and freshness. Long and fruity retronasal aftertaste (red fruit).

Manel Quintana, Technical Director and Oenologist

SOMMELIER'S RECOMMENDATION :

Rosados are wine's wild-card. They are friendly and combine with many dishes and ingredients. Our Garnacha-Merlot-Tempranillo rosado has high fruit levels and is very refreshing, but also a floral note of great personality. An ideal partner for sushi, a plate of red prawns and shellfish or even a mild curry. An interesting combination with cured meats which can be so varied, or with fish or even complex fish dishes such as cod esquiexada or breaded John Dory. Last, but not least we recommend you try it with shellfish noodles watching the sunset over the sea. It surprises with: "Difficult" vegetables such as asparagus, braised leeks, stuffed red peppers, and many more.

Matilde Rinaldis, Sommelier

GRAPE VARIETIES:

- 50% Garnacha
- 35% Merlot
- 15% Tempranillo

TECHNICAL INFORMATION:

- Alcohol 12,5% vol.
- Total Acidity: 3,66 g/l
- Residual sugar <1 g/l

WINEMAKING TEAM:

Manel Quintana - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist