



BODEGA BRAVO ESCÓS

## BRAVO ESCÓS ROSÉ 2020



**VITICULTURE:** The grapes for Bravo Escós Rosé are harvested from two plots; one planted with Carignan and the other Syrah in the municipality of Torroja in Priorat. The soil type in both vineyards is brown and black slate combined with calcareous clay and alluvial sediments. The young vines are cultivated under sustainable agriculture and will attain organic certification soon.

**ELABORATION:** Spontaneous fermentation of the must occurs after direct pressing. Fermentation and subsequent aging is done in a 1,100 L egg shaped vessel.

Production: 1.500 botelles.

**TASTING NOTES:** The Rosé de Bravo Escós has a delicate fruit profile with good acidity. The immediate impression of freshness carries through to the last sip. The pale pink color is accented by rose gold highlights. The ethereal appearance belies the complex aromes of the wine. Notes of strawberries and sweet cherries are accented by sparks of citrus with floral notes of rose petals and violets. A bouquet of Mediterranean herbs on the finish binds the wine to its unique terroir. The immediate impression is one of freshness and a silky sophistication which fills the palate. Lively acidity carries the wine through to the finish where the flavors of spring fruits, delicate flowers and notes of rosemary and thyme combine to create a marvelous taste sensation.

**VARIETIES:** 58% Carignan and 42% Syrah.

**ABV:** 13,5% by Vol. **Total Acids:** 4,6g/l. **PH:** 3,3. **Total Sulfur:** 10 mg/l. **Residual Sugars:** 0,8 g/l.