

## ELS NANOS ROSAT TREPAT



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**Elaboration:** Made with grapes of the most indigenous variety of La Conca de Barberà; the Trepat. Slight skin maceration and fermentation at low temperature with endogenous yeasts. Work with fine lees for a few months after fermentation.

**Concept:** Fun and elegant at the same time. We wanted to elaborate the Trepat Rosado trying to show the aromatic and treacle potential of the Trepat in its more traditional elaboration.

**Varieties:** Trepat

### Viticulture

**Organic cultivation since 2011; in the process of CCPAE certification.**

**Type of soil:** Clay and calcareous soils. Located on the sunny slopes of the Prades Mountains.

**Climate:** Continental - Mediterranean.

**Age of vines:** 8 years.

**Altitude:** 500 m. above sea level.

**Production (kg / ha.):** 7000 Kg / ha.

### **Tasting card**

**Color:** Salmon pink.

**Aroma:** Intense; red fruits with cream; touch of peppers and notes of aromatic herbs.

**Tasting:** On the palate it is broad and delicate. It leaves us a persistent, fruity taste post and very refreshing spicy and vegetal notes.

**Temperature:** Consuming at 8 - 10 ° C.

**Pairing:** Pairs very well with rice, carpaccio, pasta, blue fish, seafood and white meat.