

RAIMAT

Sustainable  Viticulture



Raimat Rosada

Our wines are made with grapes from our own vineyards, the outcome of over 100 years of expertise in innovation, which makes us a flagship in sustainable winegrowing. Discover in this bottle the meaning of our existence, which is no other than to share with you all our knowhow and help you to discover more about the pleasures of wine.

Winemaking

Harvesting was done expediently at night, taking advantage of the lower temperatures to preserve the primary aromas. On entering the winery, after destemming and cooling to a temperature of 10°C the grapes were separated into two batches.

The first were poured into stainless steel tanks where they macerated for 12-18 hours until the appropriate colour was extracted. The free run juice was then poured into other vats where it remained until it was clarified and cleaned. The clean must was then fermented at 14°C to conserve its aromas. The second batch of grapes was pressed directly and the first fractions were poured into a tank where they also fermented at 14°C to preserve all the aromatic complexity for both varieties.

Viticulture

The good general weather conditions that have occurred this year 2017. With a hot June, July has been typically normal: daytime heat and mild temperatures at night. An excellent quality harvest.

Sensory characteristics

Aspect: Bright pale pink leaning towards an onion skin colour.

Nose: Supple aromas with elegant notes of strawberry, plus notes of grapefruit slightly underlain with aniseed.

Mouthfeel: Reminiscences of the strawberry notes on the mid-palate and a very pleasant raspberry flavour with a sweet sensation.

Pairing

Food matching

Pairs to the perfection with all kinds of tapas, oily fish (tuna, salmon and sardines), pasta and rice dishes or pizza, dark meat poultry such as quail or pheasant.

Technical sheet

ELABORATION REGION
D.O. Costers del Segre

VARIETY:
Cabernet Sauvignon, Tempranillo

ANALYSIS:
Alcohol Content: 12%

Contains sulfites

YEAR:
2017

Winemaker Tips

This wine is ready to drink now. Best serve at 8-10°C.