



vall major

rosé

the wine

To make Vall Major, our flagship wine, we look for young wines showing all the fruity potential of the Garnacha grape, both red and white. We source from a variety of vineyards, each with an average age of 20 years and with a crop of about 3 kilos per vine.

Red Garnacha is a classic component of our Vall Major wines, but in this case, in Vall Major Rosé, it is complemented by a small percentage of Syrah and reveals fine notes of red fruits macerated in wine.

A medium-bodied wine to be enjoyed on its own as an aperitif. Its combined fruitiness and refreshing acidity also make it an ideal accompaniment to pasta dishes.

the process

The grapes are selected in the winery and, after destemming and crushing, undergo skin maceration for some hours at a low temperature in stainless steel tanks. This is followed by the saignée (bleeding off) of the must and, finally, fermentation at a controlled temperature.

Appellation of Origin: Terra Alta

Varieties: Red Garnacha and Syrah.

Vineyards: Average age of 20 years and with a crop of about 3 kilos per vine.

Harvest: Picked by hand and mechanically during the second part of September.

Alcohol Content: 14%

Making Process: Selected grapes in the winery, cold soak, controlled fermentation.

Ageing: No.

Nose: Seasoned fruits and citrics.

Mouth: Medium-bodied, fruity and appealing.

Serving Temperature: 6 – 10°C

