



## Bell Cros: L'Amic

VINTAGE:	2019
TYPE OF WINE:	Rosé wine
APPELLATION:	DO MONTSANT
GRAPES:	Handpicked; 100% Garnacha Negra

### WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	4 hours
Fermentation:	In steel tanks
Malolactic fermentation:	No
Ageing:	4 months of contact with the wine lees in steel tanks
Harvest date:	2019-09-07 to 2019-09-20
Bottling date:	2020-03-20

### TECHNICAL DATA

Alcohol level:	13,44 % vol.
pH:	3,10
Total acidity:	6,0 g/L (tartaric a.)
Residual sugar:	0,6 g/L
Closure:	Natural cork 49x24, CS NATURAL CORKS 1° by CORK SUPPLY
Storing:	Under the right conditions the wine will hold its potential until 2022
Production:	1. 300 (75 cl) bottles

### TASTING NOTES

Pink crystalline salmon color. Aromatically fresh with citrus, orange grapefruit and red fruit notes, such as cherry, and with aniseed nuances.

### SERVING SUGGESTIONS

Fish, seafood, white meat, salads (w/o vinegar), pasta, rice. Serve at a temperature of 8°C.

### VINEYARD

Soil:	Chalky clay
Altitude:	290 to 300 m above sea level
Average age of vines:	25 to 66 years

