



Bell Cros: L'Amic

VINTAGE:	2022
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:	6 months in contact with the lees in steel tanks
Harvest date:	2022-08-30 to 2022-09-09
Bottling date:	March 2023

TECHNICAL DATA

Alcohol level:	13,06 % vol.
Sulphites SO ₂ :	32 mg/L
pH:	3,15
Total acidity:	5,6 g/L (tartaric a.)
Residual sugar:	0,4 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 2030
Production:	2.200 (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. On the palate the wine is fresh and allows you to enjoy its nuances for a long time.

SERVING SUGGESTIONS

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

VINEYARD

Soil:	Chalky clay
Altitude:	240 to 300 m above sea level
Average age of vines:	28 to 69 years

