



## Bell Cros: L'Amic

VINTAGE:	2025
TYPE OF WINE:	Rosé wine
APPELATION:	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 in contact with the lees in steel tanks
Harvest date:	2025-08-28 to 2024-09-016
Bottling date:	November 2025

### TECHNICAL DATA

Alcohol level:	13,25 % vol.
Sulphites SO2:	18 mg/L
pH:	3,31
Total acidity:	4,9 g/L (tartaric a.)
Residual sugar:	0,2 g/L
Energy:	322 kJ / 77 kcal per 100 ml
Storing:	Under the right conditions the wine will hold its potential until 2030
Production:	3.065 (75 cl) bottles

### SERVING SUGGESTIONS

L'Amic is an excellent match for lighter dishes and goes especially well with grilled fish, seafood pasta or ceviche, but also with light meats like chicken, turkey or rabbit. It pairs nicely with vegetarian options such as grilled vegetables, risotto or pasta, and is also a great choice for fresh salads and paella. The wine also complements lightly spiced Asian food, charcuterie, and cheeses with mild to medium intensity. For the best experience, serve L'Amic well chilled at around 8 °C – and with good friends.

### TASTING NOTES

Pink crystalline salmon color. Aromatically fresh with citrus, orange grapefruit and red fruit notes, such as strawberry, and with aniseed nuances. On the palate the wine is fresh and allows you to enjoy its nuances for a long time.

### VINEYARD

Soil:	Chalky clay
Altitude:	240 to 300 m above sea level
Average age of vines:	6 to 71 years

