



"...Super rosé"



2016 SALSA

39% grenache, 36% mataro, 25% montepulciano, fermented on skins for 2 days, pressed to tank and moderately cooled, transferred to oak to complete fermentation on full solids, matured using puncheons and hogsheads for 4 months.

Deep, bright crimson-salmon hue; the bouquet is highly aromatic, with a phalanx of red fruits, the palate even more expressive with cherries, plums and raspberries carried along at high speed by acidity. Super rosé.

95 POINTS

JAMES HALLIDAY, WINE COMPANION
APRIL 2017

TRUE & RIGHTEOUS PLEASURE

