



Grenache Rosé Wine / 2024

Xic del Mel

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VARIETY: GRENACHE 100%

NO ADDED SULPHITES IN THE WINEMAKING PROCESS.
NO COMPOUNDS OF ANIMAL ORIGIN HAVE BEEN USED.

ALCOHOL DEGREE: 12%

VINEYARD LOCATION: CAN ROMEU, FONT-RUBÍ, ALT PENEDÈS.

ALTITUDE: 490 M

COORDINATES: LAT. 41°26'23" N LONG. 1°36'22" E

CHARACTERISTICS: NATURAL WINE · NO ADDED SULPHITES
· SPONTANEOUS FERMENTATION · IT MAY CONTAIN NATURAL
PRECIPITATES ·

CERTIFICATES: ORGANIC FARMING (CCPAE) ·
VEGAN (EUROPEAN VEGETARIAN UNION)

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Organic Farming and Minimum Intervention

Genuine sensations

On the nose: The varietal aromas of the Grenache prevail at first: red fruits such as strawberries, very fresh and lively. Floral notes follow next, like rose petals. Soft aromas of citrus such as clementine and raspberry orange skin are unfolded, together with a mineral touch. It stands out for being a very dynamic wine: a wide variety of aromas and hints can be noticed as we enjoy it.

On the palate: As the wine crosses the palate, we can perceive its fleshiness and raspberry notes arise, followed by floral and citric notes that remind us of orange blossom water. A wine that stands out for its wide richness in nuances.

Original elaboration

In order to obtain the maximum expression of the variety and the personality of the terroir, we abstained from following the conventional elaboration techniques and, as a result of a close look at the past and our roots, we recovered part of the proceeding that was followed years ago in the traditional country houses. This way, we have been able to elaborate a natural wine with the same essence of the ones our grandparents elaborated.

Manual harvesting and selection: A guarantee to obtain an optimal quality and the desired ripeness point in order to reach its freshness and balance.

Spontaneous fermentation with native yeasts: Potentiate aromatic complexity.

Spontaneous malolactic fermentation: It allows us to reach a balanced palate and it provides creaminess.

No sulphites added · No filtering: We avoid covering and hiding aromas, we get the maximum expression and respect the genuine essence of the wine.

Singular Origin

After more than 15 years working and experimenting with the Grenache from Can Romeu estate, elaborating red and rosé wines of different profiles, this was the plot we chose for elaborating this natural rosé. This mystic plot surrounded by forests, located in l'Avellà, Font-rubí (Alt Penedès), is home to one of most interesting Grenaches of the region.

490 m of altitude:

It brings the necessary freshness to help in the preservation of the wine without the addition of sulphites.

Power and freshness: The power of this Grenache allows the extraction of an infinity of intense aromas and its freshness helps preserving the wine with all its original characteristics.

An oasis in the desert: it is a wine cultivation zone where white varieties predominate and where Red Grenache vineyards are practically a rarity. Nevertheless, this one grows up vigorously in Font-rubí and somehow it seems it wants to demonstrate all potential and magic this variety has anywhere it is cultivated.