

# Bernat -rosé-

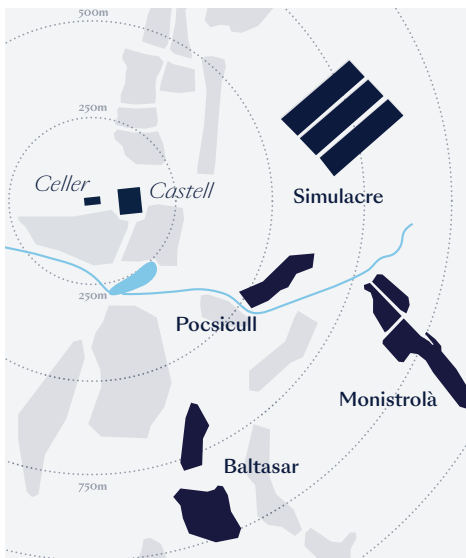


<b>Vintage</b>	2019
<b>Production</b>	3.300 bottles
<b>Varieties</b>	Syrah, Picapoll red, Picapoll white
<b>Alcoholic fermentation</b>	Usage of our own yeasts selected under temperatures of 15°C
<b>Winemaking process</b>	Lees work. It has been removed every 2 days after the alcoholic fermentation and twice a week until November and once every 15 days until January.
<b>Tasting notes</b>	Pale red color, clean and bright. It has intense red fruit aroma. It is lightly scented with notes of cherry and strawberry lollipops with a very well balanced acidity. The taste is long, round, very sweet and refreshing at the same time. It is advised to be served between 6°C and 8°C.
<b>Climatology</b>	The zone has a Mediterranean climate with a continental influence. The pluviometry of the vintage has been slightly higher in comparison with previous years (740L/m <sup>2</sup> ). This has meant that we have a good flowering and a good balance in the grapes.

## Laboratory test

Alcoholic at bottling	11,50% vol.
Total acid at bottling	5,40 g/l
Volatile acid at bottling	0,26 g/l
PH	3,33
Residual sugar	0,40 g/l
Total sulphur	52 mg/l

## Plot's map



## Viticulture

<b>Plot's name</b>	Pocsicull, Baltasar, Monistrolà and Simulacre
<b>Clones</b>	SO4, Ritcher-110
<b>Planting pattern</b>	3,4m x 1,2m
<b>Vineyard age</b>	average 19 years
<b>Soil type</b>	Clay loam soils with low organic content
<b>2018 rainfall</b>	740 liters/m <sup>2</sup>
<b>Conduction system</b>	Simple Royat
<b>Location</b>	Manresa
<b>Altitude</b>	260 meters
<b>Orientation</b>	South-east
<b>Production</b>	2.790 kg/ha
<b>Treatments</b>	According with organic viticulture
<b>Cork</b>	Recycled natural cork
<b>Vegan</b>	Vegan friendly