

ROCA de les XII

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XII



MUSCARI

VARIETIES	100% Carignan						
SOIL TYPE (S)	Granite conglomerate and slate.						
VINIFICATION	Manual harvest. The must is fermented at low temperature in stainless steel for 3 weeks at very low temperature (12 °C) in order to preserve the refinement and fruitiness of the grapes.						
AGING	It rests for 6 months on the lees before bottling						
	<table><tr><td><u>ALCOHOL</u></td><td><u>TOTAL ACIDITY</u></td><td><u>RESIDUAL SUGAR</u></td></tr><tr><td>13,00%</td><td>3,90 g/L</td><td>1,90 g/L</td></tr></table>	<u>ALCOHOL</u>	<u>TOTAL ACIDITY</u>	<u>RESIDUAL SUGAR</u>	13,00%	3,90 g/L	1,90 g/L
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13,00%	3,90 g/L	1,90 g/L					
PRODUCTION	990 botl						
FORMAT	750 ml.						
TASTING NOTES	<table><tr><td><u>APPEARANCE</u></td><td><u>NOSE</u></td><td><u>PALATE</u></td></tr><tr><td>is a fresh, easy to drink and balanced wines.</td><td>Very fragrant on the nose, crunchy red fruit with aniseed-like notes.</td><td>In the mouth, is intense and refreshing.</td></tr></table>	<u>APPEARANCE</u>	<u>NOSE</u>	<u>PALATE</u>	is a fresh, easy to drink and balanced wines.	Very fragrant on the nose, crunchy red fruit with aniseed-like notes.	In the mouth, is intense and refreshing.
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SHIPMENT DETAILS	Pallet size: 120 x 80 x 1080 cm Cases of 6 bot. Weight 8,5 kg						
PALLET DETAILS	25 cases per level · 4 levels. Total 600 bottles / 100 cases Total Weight 850kg.						