



CRAMELE
RECAS



Year:	2023
Variety:	54.06%MR-28.58%CS- 16,54%SY-1,82%ALI
Alcohol content:	13%
Appellation:	DOC Recas
Acidity:	4.9 g/l
Classification:	Dry



| Viticulture and Vinification |

Sole Roze is partially drained from the better red grape must tanks. The remaining skins frequently go on to become La Putere red wines. The juice is allowed to settle and the clear juice only is taken to fermentation at controlled temperature with selected yeasts. Fermentation and storage are only in stainless steel in order to preserve the pristine freshness of the wine. It is bottled young to lock in the zippy flavours.

| Tasting notes |

Intense and lively pink, like wild strawberries, with a good limpidity. Pleasant olfactory impact, with aromas of red berries (raspberry and wild strawberry), cherries and rose petals. Recomforting, very good acidity, citric aspect and slightly spicy at the end.

| We recommend this wine with: |

Sushi, Asian dishes, fish salads, Salmon, tuna, riped figs, beet, grilled veal, turkey, duck dishes, dessert with berries.

| Serving temperature:|

7°C – 10/12°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml