

Rose

GENERAL

DATA

VINTAGE	VINIFICATION	TASTING NOTES
2009	Premaceration at 4°C for 24h. Selection of the grapes on sorting tables. Fermentation at 16°C for 18 days. Clarification with caseinate and bentonite. Cold stabilised and light filtering.	VISUAL ASPECTS Rich ruby color. Bright.
PRODUCTION	MATURING	OLFACTORY ASPECTS Complex and powerfull wine with small red fruits aroma with lactic hints.
1733 bottles	In bottle, 3 months before being marketed.	TASTE ASPECTS Full entry wine, intense and high volumen. Fruit tasty with long, persistent and a bit bitter ending.
VARIETY	OENOLOGIST'S NOTES	
Merlot 100%	This wine has been stabilised and lightly filtered and therefore it may have precipitates. Optimum serving temperature is 10°C.	
GRAPE PICKING		
Hand-picked		

VINE GROWING DATA

VINEYARD	ROOTSTOCK	PLANTING SQUARE	YEAR OF PLANTING	SOIL TYPE	PLUVIOMETRY	PRUNING
El Moli	R-110 and Paulsen	2,75m x 1,20m	1994	Loam-clay	550 mm	Double cordon
ALTITUDE	ORIENTATION	SLOPE	FERTILIZER	TREATMENTS	PRODUCTION	
335m and 340m	South	5%	Green manure and compost	Those authorised for organic viticulture	5.250 kg/Ha.	

ANALYTICAL

DATA

ALCOHOL	TOTAL ACIDITY	VOLATILE ACIDITY	PH	RESIDUAL SUGAR	TOTAL SULPHUR	POLYPHENOLS
CONTENT	3.24g/l	0.23 g/l	3.60	1.4 g/l	DIOXIDE	9
14.00% vol.	in H2SO4				73 mg/l	



Collbaix

Celler el Moli

Camí de Rajadell, km 3
08241 Manresa

T. + 34 93 102 19 65
F. + 34 93 102 19 65

www.cellerelmoli.com
collbaix@cellerelmoli.com