



PARATÓ Pinot Noir Rosé 2018 Organic



100% Pinot Noir. Exceptional varietal wine that offers an explosion of intense aromas and flavours of red berries. Delicate, fun, suggestive, and elegant, its tasting will not leave anyone indifferent. Many possibilities of pairing: from snacks, salads, pastas and rice dishes to fish and smooth meats.

VARIETY 100% Pinot Noir

HARVEST 25/08/2018

MACERATION Skin maceration for 2 hours at 12°C.

CLARIFICATION after the previous step the must is bled and statically filtered at 15°C for 48 hours.

FERMENTATION for 18 days at a temperature of 15°C.

ANALYSIS	°Alcohol	12,90	%vol.
	Total Acidity	4,15	gr/l.
	Volatile Acidity..	0,22	gr/l.
	Sugar	8,00	gr/l.
	SO2	29/105	mgr/l.
	pH	3,27	

TASTING NOTE

COLOUR: Strawberry pink colour, medium layered brilliant bluish edge, fine tear.

AROMAS: Red fruit aromas are present (strawberry, raspberry) with a slight vegetable and balsamic touch. (tomato plant and menthol).

IN THE MOUTH: A sweet passing through the mouth with a slight tannic presence, lengthy fruity after taste with a sweet and citric reminder (grapefruit and mandarine) fine tannins and medium structure with a sweet sensation and citric ending in the mouth, refreshing, marked by a balsamic retro-nasal taste with a reminder of grape.

Bronze Medal-53.Competiton of wine DO.Penedés 2019

Silver Medal-XXIV Competition of wine and cava from Catalunya-GIROVI 2019

Gold Medal-XXIII Competition of wine and cava from Catalunya-GIROVI 2018

Diploma of Excellence-48º Competition of wine DO.Penedés 2017

Bronze Medal-XVIII Competition of wine and cava from Catalunya-GIROVI 2013

1st. Spanish Rosé-Competition: "La Nariz de Oro 2011"

Guia Peñin 2019(harvest 2017): 85 points.



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.

Vine Growers · Wine Makers

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