

WINE FACT SHEET



CASA MARIOL ROSAT

Winery Description

CASA MARIOL 100+ year old family owned winery based in the Terra Alta region of Catalunya, Spain. The winery takes pride in its land and its harvesting process. CASA MARIOL stands towards a natural production value and thus they create their wines with utmost organic care.

Tasting Notes

A Provence style Rose. This blend of Garnacha & Ull de Llebre (Tempranillo) is fresh and light w/ a hint of Strawberry, Peaches and Apricots in the nose and palate. Clean mineral finish with Grapefruit and Green Lemon.

Vineyard Characteristics

Production Area/name of vineyard	ALGARS VINEYARD
Size of vineyard (acres):	32 acres
Soil Composition:	Calcareous brown soil
Training method:	traditional
Elevation (feet)	3.767 ft
Vines/acre:	1500 v/a
Yield/acre (tons):	3 t
Exposure:	2800 hours
Year vineyard planted:	2001

Producer Profile

Owned by:
Josep Vaquer

Winemaker:
Josep Maria Vaquer

Total Acreage under vine:
160 acres

Estate Founded: 1945

Winery Production Total:
7 million bottles

Country: Catalunya, Spain

Winemaking & Aging

Varietal Composition:	60% Grenache 40% Tempranillo
Harvest time:	13 september
First Vintage	2005
Total Bottles Produced:	100.000 b

Fermentation

Fermentation container:	stainless steel container
Length of alcoholic fermentation	14 days
Fermentation Temp (oF)	15°
Maceration technique	Bleeding
Length of Maceration (days)	1 day
Malolactic fermentation:	yes

Aging

Aging Container:	None
Size of Aging Container	no
Age of container	no

Cooperage:	
Length of Aging before bottle:	no

Analytical Data

Alcohol	12,5% vol.
PH level:	3.22
Residual Sugar	1,8 g/l
Acidity (grams/liter)	A.Volatile 0,39 g/l A Total 5,5 g/l
Dry extract (grams/liter):	we don't measure this



VINOS LIBRES
Selections