



T de Trepat

Conca and family, our wines!

Medium intensity rosy colour, mauve tones with a reddish, clean and bright touch.

Soft perfumes between fruit trees and spices, from blackcurrant and strawberry to a blurred background of pepper and cinnamon.

In the mouth it presents a harmonic balance between freshness and warmth, between acidity and alcohol, with an intense and tasty mouthfeel and a tannic finish that gives a certain sensation of fermentation and structure.

PAIRING

Good for having on its own, but the pairing will bring out its best virtues, especially with pasta and rice, whatever the condiment and accompaniment is, fish or meat.

VARIETIES AND PRODUCTION

100% Trepat. Made with skin maceration for 14 hours and fermented by indigenous yeasts at cold temperature in stainless steel. Aged in steel for months before filtration and bottling.

EXCLUSIVITY

It is a single variety of Trepat that seeks freshness and perfume of fruit as all rosés but with an approach to the red Trepat, with more structure and a light spicy bouquet, more complex than the standard rosé.



100% Trepat



Serve at 8°