



CYPSELA 2025

Rosé Wine – DO Empordà



VARIETIES

100% Garnatxa roja



NAME

It was inspired by the mythical Iberian city of Cypselà, which according to legend disappeared under the Mediterranean.



WINE-MAKING

The grapes were carefully selected by hand at the time of harvest. The grape juice was macerated with grape skins for 4 hours before the fermentation; the must running off due to the effect of gravity was separated from the rest and taken to the fermentation tanks. Fermentation lasted for 20 days at a controlled temperature of 17-20°C. It was clarified and cold stabilized at -3° before being bottled.



TASTING NOTE

Pale rose colour. Floral notes of jasmine, orange blossom, gardenia and citrus. The palate is a fresh, with volume and persistent.



AWARDS

- 2024 Gold Medal at Grenaches du Monde 2025
- 2023 Gold Medal Premis Vinari 2024
- 2022 Gold Medal Premis Vinari 2023

PRODUCTION



10.000

ALCOHOL



13% Vol.