

ROSÉ

D.O. CAVA



The creation of the base wine

The grape varieties used in the production of the base wine for this Cava are Trepat and Garnacha.

The harvest begins at the end of September with the Trepat, and is followed at the beginning of October with the Garnacha.

We chose the Trepat for the very special aromatic characteristics which it gives to both still wines and Cavas. It is a variety indigenous to the region of Conca de Barberà in the Province of Tarragona.

There are only 1000 ha planted in the whole of Catalunya.

Its particular characteristics do not only depend on winemaking and ageing, but also on the soils, the climate and the management of the vineyards.

The two varieties are kept separate during the process of vinification.

They are destalked and gently, pneumatically pressed to obtain the juice, which is then kept in contact with the skins, macerating for 10 hours, after which the skins and juice are separated, and the juice alone transferred to the fermentation tanks.

The first fermentation takes place in temperature controlled stainless steel tanks between 15 and 17°C. To these tanks we add selected yeasts from our own Freixenet collection of cultures to start the first fermentation. This lasts between 10 and 12 days, and when it is over we rack the wines bright, fine and filter them in preparation for blending, bottling and the secondary fermentation in bottle.

Coupage Trepat and Garnacha

Tasting note

Bright strawberry pink, with an abundant mid sized bubble, which rises quickly in the glass, and forms a good crown at the top of the glass.

The nose is wonderfully fruity, as a result of the low fermentation temperatures between 15 and 17°C, which allow most of the primary grape aromas to be retained.

There are rich floral and fresh bay leaf aromas from the Garnacha, blending with ripe red fruits, blackberry and strawberry, as well as exotic grenadine, dried figs and dates from the Trepat. All these combine with elegant notes of medium term bottle ageing.

The palate is fresh and light, soft and appealing. The red fruits, typical of the Rosado cava and still wines of the region dominate the palate.

We produce three separate dosage levels for this Cava: Extra Dry and Dry.

Analysis

Alcohol: 12,00% vol.

Total acidity: 3,80 g/l

pH: 2,95

Dosage: Extra Dry and Dry

Ageing

Between 10 and 15 months.