



Type of cava: Brut.
Grape Varietals: 70% Garnacha
30% Pinot Noir

Alcohol Content: 12° % Vol.
Minimum aging in cellar: 9 months.
Bottling: December 2017.
Sugar Content: 8 gr/l aprox.

WINEMAKING PROCESS:

The grapes are elaborated separately. Maceration at low temperature. 50% pressing performance. Fermentation of the musts at 16-18°C with selected yeast. Base wines with an important acid component and a low pH to guarantee a long aging. After the bottling, the second fermentation and aging take place in cellars located 30 meters downstairs, at a constant room temperature of 14°C all year round.

TASTING NOTES:

Pale pink color, bright, with abundant fine bubbles and corona formation. On the nose it has fresh and intense notes of red strawberry with a background of sweets and marked varietal character. On the palate it is fresh and elegant, powerful and persistent with a silky and balanced finish.

SERVICE:

Recommended service temperature between 6 °C and 8 °C.