

1+1=3 CAVA BRUT ROSÉ SELECCIÓ (Sparkling Wine)



Produced from organically-farmed (not certified), estate-grown, hand-harvested grapes. The vineyards range in age from 32 years old for the Trepát to 15 years for the Garnacha and Pinot Noir. Second fermentation commenced in bottle, which took three months at 57° F. The wine is aged for a minimum of 12 months on the lees prior to disgorging.

Appellation	Cava D.O.
Grapes	75% Garnacha, 15% Pinot Noir and 10% Trepát, from vines between 17 and 47 years old
Altitude / Soil	400-480 meters / brown-orange, clay-loam over chalky subsoil
Farming Methods	Organic Methods
Harvest	Hand and machine harvest, starting on August 20 and ending on September 25
Production	Harvested grapes are brought straight to the press, no extended skin contact, fermentation at low temperature for 2 months
Aging	Aged between 12-15 months, Dosage of 8g/l
UPC / SCC	839318000590

Reviews:

“Ripe raspberry and smoke notes are set on the lively bead of this clean-cut rosé Cava. Spice and Meyer lemon zest accents linger on the juicy finish. Disgorged April 2017. Drink now. 6,000 cases made. –AN”

87 points, *Wine Spectator* Web Only – 2017

