

## Designation of Origin

D.O Cava

## Ageing

A minimum of 9 months in bottle, before disgorging.

## Type of bottle

Cava, green, 75 cl. and 37.5 cl.

## Varietals

Garnatxa (69%), Pinot Noir (17%),  
Trepát (14%).

## Winemaking

Vinification of the free run juice under  
controlled fermentation.



“ An original rosé cava that honors the Perelada Music Festival, one of the most prestigious in Europe. ”

Simó Serra. Winemaker.

## Tasting Note

Enticing salmon pink hue. Clean and bright. Its generous stream of fine bubbles forms a crown. It has a sweet aroma that recalls little wild strawberries with rich overtones.

This wine has a complex and fruity taste, full and with a good balance in the mouth.

## Analysis

ABV: 11.50% by Vol.

Total acidity: 3.7 g/l (a.s.).

Volatile acidity: 0.25 g/l (t.a.).

Sugar: 8 g/l.

Free SO<sub>2</sub>: 21 mg/l.

Total SO<sub>2</sub>: 68 mg/l.

pH: 3.01

## Brut Rosé Festival

