

## Designation of Origin

D.O Cava

## Vintage

2015

## Ageing

Twelve months in the bottle before disgorging.

## Type of bottle

Reserva cava, white, 75 cl

## Varietals

Trepat (85%), Garnatxa (15%)

## Winemaking

Fermentation of the first must took place at a controlled temperature.



“ We produce this Perelada Brut Rosado Cuvée Especial only in the vintages in which the Trepat variety gives the most exceptional wines in the Cava region. ”

Simó Serra. Winemaker.

## Tasting Note

Rosé colour of medium intensity, limpid and brilliant. Generous stream of fine bubbles, forming a crown. Clean aroma of red fruits. Smooth, complex, elegant in the mouth. Good tasting balance, persistent.

## Analysis

ABV: 11.70% by Vol.  
Free SO<sub>2</sub>: 21,76 mg/l.  
Total SO<sub>2</sub>: 70,2 mg/l.  
Total acidity: 3,70 g/l (s.a.).  
Volatile acidity: 0.22 g/l (a.a.).  
Residual sugar: 6 g/l.

# Brut Rosé Cuvée Especial

