

Rosé de Foc Semi Seco

Natural semi dry *rosé* sparkling wine

Base wine: *Rosé* wine 11.5°.

Origin: Empordà.

Varietals: Garnatxa, Carinyena, Tempranillo.

Winemaking: The second natural fermentation (the same as that which turns grape juice into wine) takes place in large closed tanks, using the Charmat method.

ABV: 12% by Vol.

Residual sugar: 33-34 g/l.

Total acidity: 7 g/l (s.a.).

Volatile acidity: Less than 0.70 g/l.

Total SO₂: Less than 170 mg/l.

Pressure (at 20°C): More than 4 atm.

Type of bottle: Cava, 75 cl.

Tasting note: Beautiful bright red hue, with a release of fine, pearly bubbles that form a gentle mousse. With a slightly fruity aroma, it displays a pleasingly refreshing palate, the result of balanced acidity, exquisite finesse and a subtle hint of fresh fruits.

