

## Designation of Origin

D.O Cava

## Ageing

A minimum of 12 months in bottle, before disgorging

## Type of bottle

Cava, white, 75 cl.

## Varietals

Garnatxa (70%), Pinot Noir (15%), Trepat (15%).

## Winemaking

Made from selected wines from the 2018 vintage, protected by the Cava D.O. Temperature controlled fermentation of the first must.



## Brut Rosé

“ Perelada Brut Rosé embodies the rich chromatic warmth of the Mediterranean sun with the freshness of its sea breeze. ”

Simó Serra. Winemaker.

## Tasting Note

Flushed pink color. 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: 3,5 – 3,9 g/l (a.s.).

Volatile acidity: ≤ 0.3 g/l (t.a.).

Sugar: 8 - 10 g/l.

Free SO<sub>2</sub>: 15 - 25 mg/l.

Total SO<sub>2</sub>: ≤ 120 mg/l.

pH: 2,98 - 3,02

