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PERELADA

### Designation of Origin

D.O Cava

### Vintage

2019

### Ageing

Minimum of 9 months in the bottle before disgorging.

### Type of bottle

Reserva cava, white, 75 cl

### Varietals

Pinot Noir (100%).

### Winemaking

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



“ We produce this Perelada Cuvée Rosé only in the vintages in which the Pinot Noir variety gives the most exceptional wines in the Cava region. ”

Elisabet Figueras. 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: 11.5% by Vol.  
Free SO<sub>2</sub>: 15-30 mg/l.  
Total SO<sub>2</sub>: ≤ 120 mg/l.  
Total acidity: 3,5-3.9 g/l (s.a.).  
Volatile acidity: ≤ 0.3 g/l  
Residual sugar: 0-2.5 g/l.



**Cuvée Rosé  
Brut Nature**

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