

Designation of Origin

D.O Cava

Vegan Certificate

European Vegetarian Union

Vintage

2019

Ageing

At least 9 months in the bottle, before disgorging.

Type of bottle

Cava, brown colour, 75 cl.

Varietals

Garnatxa (85%), Pinot Noir (15%).

Winemaking

Made from selected wines of the 2019 harvest protected by the Cava Denomination of Origin and organically cultivated. The first fraction of the must is selected of the must from the grapes harvested with the most varietal character, due to their variety and maturity. Vinification of the must, under controlled fermentation..



“ Be glad of life because it gives you the chance to love and to work, to play and to look up at the stars. ”

Henry Van Dyke (1852-1933)

Tasting Note

Delicate angel pink in colour. Bright and limpid. Its fine bubbles detach, forming a crown on the surface. Its aroma is clean, floral and fruity, long-lasting and elegant. Complex on the palate, fruity, smooth, silky, with a good balance.

Analysis

ABV: 11,5% by Vol.
Free SO₂: 15-25 mg/l.
Total SO₂: ≤120 mg/l.
Total acidity: 3,5-3,9 g/l (s.a.).
Volatile acidity: ≤ 0,3 g/l (a.a.).
Residual sugar: 5,0-7,0 g/l.

Stars Touch of Rosé