

# Brut Vintage Rose

Pinot Noir - Parellada



DATA SHEET

## COMPOSITION

Pinot Noir 70% y Parellada 30%

## PRODUCTION

The Pinot Noir and Parellada grapes are harvested separately and gently pressed with a light maceration in order not to increase the color. Fermentation in stainless steel vats at very low temperatures. Once the base wine has fermented and stabilized, it is filtered and then drawn and the second fermentation takes place in the bottle with a minimum of 12 months of ageing.

## APPEARANCE

Very pale pink.

## NOSE

Very pleasant with primary aromas of red fruits.

## PALATE

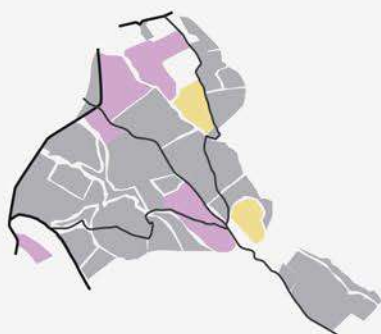
Light, well integrated bubbles, pleasant and with a long finish.

## PAIRING

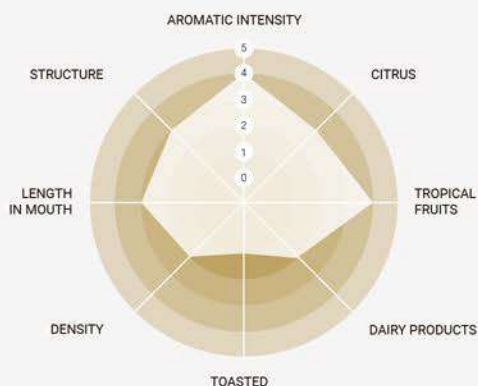
Perfect as an aperitif, but extremely versatile.

TASTING

GEOGRAPHIC SITUATION



Pinot Noir Parellada



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ALCOHOL	12% vol.
SUGAR	6.5 g/l
ATT (ACIDITY)	6.4 g/l
PH	3.29
SO <sub>2</sub> TOTAL	88 ppm

CAVAS VINTAGE



Brut Vintage



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Nature Vintage

estd 1894

NAVERAN

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