



Type of Cava	Cava de Guarda Superior Brut ‘Vintage’ Rosé
Grape Variety	100% Pinot Noir
Aging	Aging on lees for a minimum of 36 months.
Vineyard	From our Tornel and La Vega plots, with an average altitude of 750m and clay-limestone soil. 25 year-old Pinot Noir. Average height: 750 m.
Harvesting	Manual in boxes at the end of August.
Elaboration	<p>We cool the uncrushed grapes and gently press them to obtain the maximum aromatic potential and no polyphenolic extraction. Natural decanting and racking at a low temperature. Slow and paused fermentation at a low and constant temperature.</p> <p>After blending the different plots, the base wine is bottled in the first months of the year. A second fermentation and ageing takes place in our naturally tempered underground cellars.</p>

Tasting Notes

Light pink colour with salmon notes. Aromas of berries and citrus fruit peel, violet floral notes with a sweet bakery bouquet finish. In the palate, we feel freshness with an integrated fizz and acidity with a ripe berry long finish.

Alcohol	12% vol.		Box	6 bottles
Bottle	75 cl.		Weight per box	10,2 Kg
Energy 100ml	354 kJ / 85 kCal		Boxes per pallet	81 - EUR / 99 - AMER