

Designation of Origin

D.O Cava

Ageing

A minimum of 9 months in bottle, before disgorging

Type of bottle

Cava, green, 75 cl. and 37.5 cl.

Varietals

Garnatxa (69%), Pinot Noir (17%), Trepapat (14%).

Winemaking

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: 3.7 g/l (a.s.).

Volatile acidity: 0.25 g/l (t.a.).

Sugar: 8 g/l.

Free SO₂: 21 mg/l.

Total SO₂: 68 mg/l.

pH: 3.01

