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PERELADA

Designation of Origin

D.O Cava

Vintage

2016

Ageing

Twelve months in the bottle before disgorging.

Type of bottle

Reserva cava, white, 75 cl

Varietals

Trepat (87%), Garnatxa (12%), Pinot Noir (1%).

Winemaking

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



“ We produce this Perelada Brut Rosado Cuvée Especial only in the vintages in which the Trepat variety gives the most exceptional wines in the Cava region. ”

Simó Serra. 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: 11.7% by Vol.
Free SO₂: 21,76 mg/l.
Total SO₂: 70,2 mg/l.
Total acidity: 3,7 g/l (s.a.).
Volatile acidity: 0.22 g/l (a.a.).
Residual sugar: 6 g/l.

