

DENOMINATION OF ORIGIN

D.O Cava

AGEING

A minimum of 9 months in bottle, before disgorging.

VARIETIES

Garnacha, Trepát, Pinot Noir.

WINEMAKING

Made from selected wines protected by the D.O Cava. Vinification of the free-run must under controlled fermentation.

PERELADA ROSÉ FESTIVAL



“AN ORIGINAL ROSÉ CAVA
THAT HONORS THE PERALADA
MUSIC FESTIVAL, ONE OF THE
MOST PRESTIGIOUS IN EUROPE.”

DELFI SANAHUJA. CHIEF WINEMAKER.

TASTING NOTE

Pale pink color. Fine and abundant bubbles.

Aroma characterized by notes of red berries.

On the palate, it is light and refreshing, with fine bubbles that enhance its liveliness. Pleasant finish with a good balance between sweetness and freshness.

ANALYSIS

ABV: 11,5% by Vol.

Contains sulphites.



@perelada 

www.perelada.com 