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PERELADA

Designation of Origin

D.O Cava

Vintage

2020

Ageing

Minimum of 9 months in the bottle before disgorging.

Varietals

Pinot Noir (100%).

Winemaking

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



“ We produce this Perelada Cuvée Rosé only in the vintages in which the Pinot Noir variety gives the most exceptional wines in the Cava region. ”

Elisabet Figueras. 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: 11.5% by Vol.
Free SO₂: 15-30 mg/l.
Total SO₂: ≤ 120 mg/l.
Total acidity: 3,5-3.9 g/l (s.a.).
Volatile acidity: ≤ 0.3 g/l
Residual sugar: 0-2.5 g/l.



Ecological Agriculture



VEGAN



**Cuvée Rosé
Brut Nature**

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