



“ A cava tribute to the great Salvador Dalí, a romantic, fresh and fruity rosé to remember those Dalinian parties in which Perelada's rosé cava sparkled in all the glasses. ”

Simó Serra. Winemaker.

Designation of Origin

D.O Cava

Vintage

2016

Ageing

A minimum of 9 months in the bottle before disgorging.

Type of bottle

Cava, 75 cl

Varietals

Garnatxa Negra (65%), Trepat (19%), Pinot Noir (14%).

Winemaking

Controlled fermentation of the first must.

Tasting Note

Pale cherry red. Limpid and bright. Generous detachment of fine bubbles with crown formation. Clean aroma, fruity and with a slight ageing note. Complex and fruity taste, smooth, with a good balance in the mouth.

Analysis

ABV: 11.50% by Vol.
Total acidity: 3,7 g/l (s.a.).
Volatile acidity: 0.25 g/l (a.a.).
Residual sugar: 8 g/l.
Free SO₂: 23,04 mg/l.
Total SO₂: 64,00 mg/l.

Torre Galatea Brut Rosé