

Gran Brut Rosado 2007

Wine description

The Cava Gran Brut Rosado is made from our finest and oldest Pinot Noir grapes from the vineyard the surround the winery, planted in 1984. The soil consists of sand and gravel with a high percentage of limestone. The climate is Mediterranean with mild winters, rainy springs and warm summers. Only free-run grape juice is used for this cava (approximately 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method.

Tasting notes

Bright pink salmon color with small bubble sand persistent mousse. Elegant bouquet of cherry blossom, rhubarb, strawberries and hints of rose petals and raspberry. On the palate the mousse is persistent and lively, it is flavorful, crisp, refreshing and with a very good depth. Long, elegant and pleasant finish.

Vineyard characteristics

Production area/name of vineyard: Finca Moli Coloma

Size of vineyard: 5,5 ha.

Soil composition: Sand and limestone

Training method: Royat simple

Altitude: 150 m.

Exposure: West

Vines/ha: 3000

Yield/ha: 7000 kg.

Year of vineyard plantation: 1984

Winemaking and aging

Varietal composition: 100% Pinot Noir

Harvest time: 16th of August

First vintage of this wine: 1996

Number of bottles produced: 15.000

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 16 days

Fermentation temperature: 15 °C

Length of maceration: 8 hours

Aging

Length of aging before disgorgement: 36 months (minimum)

Analytical data

Alcohol: 12% vol.

Residual sugar(dosage): 6,8 g/l

Acidity: 6,42 g/l

pH: 3,05



Producer profile

Owned by: The Sumarroca family

Winemaker: Oscar Llobart

Total hectares under vine: 300

Estate founded: 1984

Winery production total:
2.000.000 bottles

Region and appellation:
Catalonia – DO Cava