



ELENA DE MESTRES

2017

BRUT NATURE · GRAN RESERVA



Cava:

Rosé Brut Nature Gran Reserva.

Varieties:

Trepat (40%), Monastrell (30%) and Garnacha (30%).

Vineyard:

Selection of the best vineyards of indigenous varieties planted 20 years ago.
Manual harvest.

Harvest:

2017 was a year of contrasts. Rainy autumn with cold December and January, and rainy May and April, with a very dry end of the cycle. Third year in a row of severe drought in the vineyards of the Penedès. It was, therefore, a low-yield harvest.

Elaboration:

First alcoholic fermentation and aging of the base wine in barriques for 4 months. Second fermentation in bottle with natural cork stopper and aging in the bottle with lees for more than 42 months in a horizontal position (rhone).
Disgorgement by hand in a traditional way.

Number of bottles:

1.932

Tasting notes:

Beautiful cherry color. With a very well integrated carbonic. Tiny bubbles with a very good release, which is constant. It stands out with notes of sour red fruit (not smoky) and nuts, in a light smoky background. Excellent integration of the 4 months of aging of the base wine in barriques. It is elegant and delicate. It runs away from the volume, looking for finesse. A dry rosé, with a certain complexity and very gastronomic.

Serving temperature:

Between 8 and 15° C.