



ROSAT DE MESTRES

2018

BRUT NATURE · GRAN RESERVA

Cava:

Brut Nature Gran Reserva.

Varieties:

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

Vineyard:

Selection of our controlled vineyards of more than 20 years.

Harvest:

2018 was a rainy and humid vintage, with a very dry autumn and a rainy spring that helped the vineyard recover from the drought of the previous three years. Summer had rainy periods with high average temperatures, with extreme heat peaks in July and August. Despite this, the nights were moderately cold, favoring the ripening of the grapes.

Elaboration:

First alcoholic fermentation and aging of the base wine in stainless steel tanks. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees for more than 30 months in a horizontal position (rhone). Manual disgorging in an artisanal way.

Number of bottles:

4,759

Tasting notes:

It stands out for its freshness and for not being cloying, taking into account its long aging in contact with the lees. It has a beautiful pale salmon pink color, with a good release of small bubbles that form a good rosary and crown. It exhibits notes of red fruits (cherries and raspberries) in a yeast bed and an aniseed tip. Elegant on the nose. Crisp carbon. It's dry, round and elegant with personality. A rosé of MESTRES.

Serving temperature:

Between 8 and 15° C.