



ROSAT DE MESTRES

2019

BRUT NATURE · GRAN RESERVA



Cava:

Rosé Brut Nature Gran Reserva.

Varieties:

Trepat, Monastrell and Garnacha.

Vineyard:

Selection of our controlled vineyards of more than 20 years.
Manual harvest.

Harvest:

With a rainfall that exceeded 500 liters per square meter (standing at the historical average), this vintage was cool despite a hot summer. Spring was cool. The ripening of the grapes was slow and measured. It stands out for the great sanitary quality of the grapes. It was an excellent vintage to elaborate great base wines with which to create high-level sparkling wines with very long aging.

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:

3.521

Tasting notes:

Pale rosé color, with copper tones. Elegant on the nose. Good detachment of a forming carbonic with rosary and perfect crown. Red fruits, delicacy, vivacity (nerve), roundness and good acidity, which lengthens it. A pinch of yeast and nuts (raw almonds). A very friendly rosé.

*Sample disgorged in May 2022.

Serving temperature:

Between 8 and 15° C.

