



# ELENA DE MESTRES

## 2018

BRUT NATURE · GRAN RESERVA



**Cava:**

Rosé Brut Nature Gran Reserva.

**Varieties:**

Trepat, Monastrell and Garnacha.

**Vineyard:**

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

**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 bariques 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:**

3.236

**Tasting notes:**

Pale rosé color with reddish reflections. Release of small bubbles, with a constant rosary. The aging in wood is already perceived in the nose (more than in the mouth), in a bed of ripe red fruits, tobacco leaf and smoked. Balance and silkiness. It's dry with an integrated acidity, very gastronomic.

\*Sample disgorged in June 2022.

**Serving temperature:**

Between 8 and 15° C.