

MONT-FERRANT  
DO Cava

# ROSÉ

## Description

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*Varieties:* Grenache 40%, Mourvedre 55% and Pinot Noir 5%.

*Vintage:* 2011

*Dosage:* Brut

*Ageing:* 15-20 months

*Nº bottles:* 18.000

*Winemaking:* The elaboration of this product requires a technique different from all the other Cava. The first must- used for the future base wine- is obtained by a brief maceration of the must with skins. This produces an enrichment of aromas which bring to mind ripe berries (strawberries, blackberries and currants).

## Technical Info

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Alcoholic degree: 12 % vol.

Sugar: 5,7 g/L

Total Acidity: 5,5 g/L

pH: 3,06

## Tasting Notes

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The reddish tones provided by the Monastrell grape (like the color of strawberries) are clean and with a persistent white crown.

The aroma is elegant, the texture silky and the bouquet harmonious. In the mouth it is perfectly rounded.



*Format*

750 mL



*Caixa*

6 amp.