

Description

A cava characterized by the grape variety Pinot Noir of the region of Alella, perfect for aperitifs.

Varieties: 100% Pinot Noir.

Harvest: Hand harvest in small boxes.

Winemaking: Whole-cluster pressed, cold maceration with skins and temperature-controlled fermentation at 16°C.

Ageing: Minimum of 15 months.

Winemaking

Alella is characterized for its soils made of "sauló", a rough sandy texture.

Density is of 3.700 vines/Ha with distance between rows of 2,2m and 1,2 m between vines. Gobelet form is used for the older vines, while new plantations are trellised using the cordon royat system. Vines are pruned short.

Vintage 2010 was characterized by abundant rainfall, especially during spring. Nevertheless, maturation was optimal, due to a not extremely hot summer.

Technical Info

Alcohol content: 11.5% vol.

Sugars: 5.7 g/L

Total Acidity: 5.5 g/L

pH: 3.07

Volatile Acidity: 0.21 g/L

Total SO₂: 67 mg/L

Tasting Notes

Pink color with violet notes, neat aroma, intense and lively. Fresh and clean notes of red fruits (strawberries and berries) and very elegant finish.



Bottles

750 mL



Case

6 bot.