

Description

A cava characterized by the variety Pinot Noir planted in the region of Alella. Excellent for appetitive and starters.

Varieties: 100% Pinot Noir.

Harvest: Manual in small boxes.

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

Ageing: minimum of two years.

Climatology 2012: One of the warmest years. Abundant rainfall. As a result, the wines are presenting a strong aromatic component and a very strong structure and great resistance to oxidation.

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 2011 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.

Sugar: 5.6 g/L

Total Acidity: 6.0 g/L

pH: 3.13

Volatile Acidity: 0.21 g/L

Total SO₂: 62 mg/L

Tasting Notes

With an orangey color, characteristic from the variety Pinot Noir. In the nose enhances the fruitiness with strawberry and red forest fruits as blueberries. It is structured in mouth, tasteful and with a long after taste.



Bottle

750 mL



Case

6 bot.