



GRAN PALAS CAVA BRUT ROSE

D.O.: Cava

GRAPE VARIETIES: Monastrell 60% and Garnacha 40%.

HARVEST: In the second fortnight of September to obtain maximum ripeness and fullness from the grapes.

FIRST FERMENTATION AND VINIFICATION: Removal of stems from the grapes followed by a soft pressing to obtain the flower must. Maceration of the grape skin during 8-10 days to achieve desired pale colour. Fermentation at controlled temperature between 18°C and 20°C.

SECOND FERMENTATION: It takes place in the bottle for 40 days at a temperature of 16°C and final ageing for one and a half year. Reducing sugar: 3 gr. per litre.

COLOUR: Shiny. Pale with pinky tones. Vertical loosening of fine bubbles with lasting crown.

AROMA: Lasting. Very fine and evolutionary as a result of its ageing in bottle.

TASTE: Very pleasant and mild with a fresh acidity. Fruity, complex and lasting in the nose.

HOW TO SERVE: It should be served chilled, never icy, between 6°C and 8°C. The “flute” type cup is recommended.

WHEN TO SERVE: Very pleasant as an aperitif. Especially suited for red meat and game.