

# BRUT ROSE

**Harvest:** 2019.

**Type of wine:** Sparkling Brut Rose, ancestral method.

**Production:** 3,000 bottles, 750 ml.

**Grape varieties:** 95% Pinot Noir and 5% Garnacha Tintorera.

**Vineyards:** The Pinot Noir vineyard is located on a rocky limestone outcrop at 350 m above sea-level, in the village of Cabanes in the province of Castellón, only 5 km far away from the Mediterranean Sea. The Garnacha Tintorera vineyard is in Peñafiel (Valladolid) on alluvial soil at an altitude of 750 m. above sea-level.

**Winemaking:** Ancestral method. But even though there are actually two fermentations (one in the tank and one in the bottle), we consider that it is really the same fermentation, as we do not force the second bottle fermentation; either it continues after bottling, or it restarts itself when the conditions so permit. Harvest is at the beginning of August, the grapes are pressed directly in a pneumatic press, and then the must is cooled down for natural settling without adding any substances to aid in this clarification process.

When the must became sufficiently clear, we started fermentation at a controlled temperature (around 16°C) in stainless steel tanks. Then we waited for the right density to be reached for bottling. We took the bottles down to the cellar to stack them "en rima" where they finished fermenting, either shortly after or by the following spring. At this point we decided how long we wanted to age the wine and then after settling the lees we prepared the bottles for degorging. We did not add any *liqueur d'expedition* or sugar to this wine. If necessary we topped up the bottles with the same wine in cases when a lot of wine was lost during the degorging process.

**Aging:** 12 months in bottle on lees.

**Date of bottling:** 20 August 2019./ **Date of degorging:** 20 May 2020.

**Presentation:** 750 ml Burgundy bottle, cardboard boxes of 6 bottles.

**Storage:** Constant temperature between 14°C and 18°C protected against light and humidity.

**Evolution:** Ideal for consumption during this year and the next.

**Serve at:** 8°C/10°C.

