

RESERVA BRUT ROSAT

Garnatxa, Trepat, Xarel·lo

Terroirs

Soils developed onto abundant calcareous gravel on the terrasses of the River Bitlles. They help conveying precocity to the ripening of the grapes, and results into extreme importance to complete the right maturation of our Garnatxa, Trepat and Xarel·lo grape variety in our area.

Mosset



Rigolet



Turó

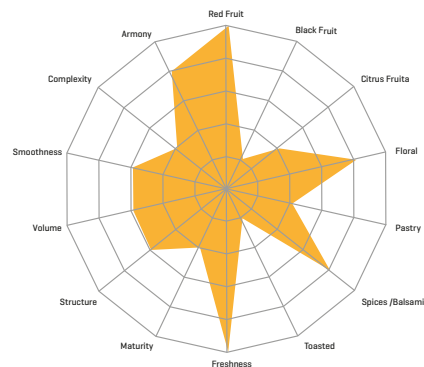


Elaboration

After the vinification of the indigenous Garnatxa, Trepat and Xarel·lo variety, this sparkling wine is produced following the traditional method.

Tasting

A clean, bright, strawberry-pink sparkling wine. Characteristic aroma of raspberry and liquorice. Fresh and clean in the mouth, it has a hint of spice and reminds us of red fruits and thyme. Very easy to drink.



2017 Vintage

The first months of the year are rainy, after that all spring season is very dry, little rain during the entire vegetative cycle, which greatly reduces production and vegetation. A particularly dry summer gives very good health and quality of the grapes. At the end of the harvest, heavy rains in October recover the plants.

Food - pairing

Suitable to go with appetizers, rice dishes and noodles. Also good with certain desserts.

Minimum aging: 18 month.

Serving temperature: 7-8 C°

Limited production: 32.249 bottles.

Vintage, disgorging date and aging months are reprinted on the back label.

CORPINNAT®

GROWN IN A HISTORIC BARCELONA WINE VALLEY
 TRADITIONAL METHOD