



PERELADA CAVA BRUT ROSÉ

VINTAGE NV

REGION Cava, Spain

GRAPES 60%, Garnacha, 20% Pinot Noir, 20% Trepat

TECHNICAL Alc.11.5% /Residual sugar: 3g/l

WINEMAKER Delfi Sanahuja UPC 857756000149

BACKGROUND

This wine is part of a range of traditional cavas produced with the charisma which characterises Perelada. This Cava Brut Rosé, is a fruity and floral cava which showcases the charisma, style and capabilities of Perelada.

WINEMAKING

Temperature controlled fermentation of the first must, A minimum of 9 months in bottle, before disgorging.

TASTING NOTES

Flushed pink color. Clean and bright. Its generous stream of fine bubbles forms a crown. It has a sweet aroma that recalls little wild strawberries with rich overtones. This wine has a complex and fruity taste, full and with a good balance in the mouth.



When Miguel Mateu acquired the Castle of Perelada in 1923, one of his hopes was to revive a wine-making tradition that traces it genesis back to the fourteenth century, when the Carmelite monks produced wine for the whole region. More than eighty years later, Castillo Perelada has become one of the leading wine producers in Spain and has led the Empordà, the oldest wine-producing region in Spain, in its spectacular revival. Perelada has been named in the World's top 50 Most Admired Wine Brands of 2024









