

# Anne Marie Rosé

An Innovative, distinctive cava. Made exclusively from Pinot Noir, it displays a unique and natural personality. An experience for the senses.

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### Vintage 2018

Varieties: 100% Pinot noir Type of wine: Cava brut Estate: Can Gener Soil type: Stony-chalk Region: DO Cava Pluviometry: 449 l/m<sup>2</sup> Altitude: 310 m Yields: 6.000 kg/ha Treatments: according to the regulations set by the organic and biodynamic agencies. Annual production: 6.700 bottles

#### Production

Harvest: By machine, at low temperature by night.
Fermentation: The first fermentation takes place in stainless steel tanks at low temperature. The second is carried out using the méthode champenoise (champagne method).
Aging: A minimum of 15 months in bottle in underground cellars at a constant temperature of 16 °C.

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#### Analytical data:

Alcohol content: 12 % Total acidity: 5,3 g/L Volatile acidity: 0,16 g/L Residual sugar: 5 g/L Total SO2: 19 mg/L

#### Tasting notes:

**Appearance:** Deep pink. Fine, abundant, long-lasting bubbles.

**Nose:** Notes of wild red berries, strawberries and raspberries combined with faint dairy aromas derived from the aging process.

**Palate:** Predominantly fruity, leaving a fresh, pleasant sensation.

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## Food pairing

Ideal with appetizers, smoked meats, patés, meat-filled pastries, and fresh white cheese. Serve between 5 and 7  $^{\circ}\mathrm{C}.$ 



