

Designation of Origin

D.O Cava

Vegan Certificate

European Vegetarian Union

Vintage

2018

Ageing

At least 9 months in the bottle, before disgorging.

Type of bottle

Cava, oak colour, 75 cl.

Varietals

Garnatxa (85%), Pinot Noir (15%).

Winemaking

Made with selected grapes from D.O. Cava vineyards.

Only the very first must of the grapes with a marked varietal character is selected. Controlled fermentation.



“ Be glad of life because it gives you the chance to love and to work, to play and to look up at the stars. ”

Henry Van Dyke (1852-1933)

Tasting Note

Delicate angel pink in colour. Bright and limpid. Its fine bubbles detach, forming a crown on the surface. Its aroma is clean, floral and fruity, long-lasting and elegant.

Complex on the palate, fruity, smooth, silky, with an excellent balance.

Analysis

ABV: 11,5% by Vol.

Free SO₂: 15-25 mg/l.

Total SO₂: ≤120 mg/l.

Total acidity: 3,5-3,9 g/l (s.a.).

Volatile acidity: ≤ 0,3 g/l (a.a.).

Residual sugar: 5,0-7,0 g/l.

Stars Touch of Rosé