

# DE PRÓ

## CAVA BRUT ROSÉ

### TECHNICAL DATA

<b>Appellation</b>	DO Cava
<b>Winemaker</b>	Joan Rabadá
<b>Winery</b>	Castell d'Or
<b>Vineyards</b>	Situated in the heart of Cava country in Catalunya on the edge of the Mediterranean but protected by the mountain of Monserrat. The mild climate, moderate rains throughout the year and the well-drained calcareous soils provide optimum conditions.
<b>Varietals</b>	Trepat 100%
<b>Winemaking</b>	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle lasting 12-14 months. The wine is disgorged, dosage is added and stirred, then is corked and wired.
<b>Ageing</b>	12 - 14 months in bottle.

### ANALYSIS

<b>Alcohol</b>	11.85 % by volume
<b>Total acidity</b>	5.58 g/l (tartaric)
<b>Vol acidity</b>	0.22 g/l (acetic)
<b>PH</b>	3.18
<b>Resid. sugar</b>	10,5 g/l

### TASTING NOTES

<b>Colour</b>	Cherry-red and fine beads of bubbles.
<b>Nose</b>	Complex aromas which wisely blend the fruity tones of the Trepat variety.
<b>Palate</b>	Fresh, warm, pleasant and rounded, persistent aftertaste.



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<i>Vineyards</i>	Situated in the heart of Cava country in Catalunya on the edge of the Mediterranean but protected by the mountain of Monserrat. The mild climate, moderate rains throughout the year and the well-drained calcareous soils provide optimum conditions.
<i>Varietals</i>	50% Xarel·lo, 30% Macabeo, 20% Parellada
<i>Winemaking</i>	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle lasting 15 months. The wine is disgorged, dosage is added and stirred, then is corked and wired.
<i>Ageing</i>	15 months in bottle.

## ANALYSIS

<i>Alcohol</i>	11.5 % by volume
<i>Total acidity</i>	5.70 g/l (tartaric)
<i>Vol acidity</i>	0.13 g/l (acetic)
<i>PH</i>	3.01
<i>Resid. sugar</i>	10 g/l

## TASTING NOTES

<i>Colour</i>	Attractive pale gold straw color with white and gold hints. Fine beads of bubbles.
<i>Nose</i>	Citrus aromas with notes of brioche, pear and almond. Fine and elegant.
<i>Palate</i>	Initially soft on the palate with clear pear and lemon flavours and fresh acidity. Creamy mousse with fine bubbles.

