



nutt rosé

An undeniable imprint from the Penedes in quality wines and sparkling wine with xarel-lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

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|-----------------|---------------------------|
| Region | Penedes |
| Production Year | 2016 |
| Grape Varieties | 100% Sumoll |
| Harvest | Manual in boxes of 15 kg. |

VINIFICATION

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|-------------------|---|
| Elaboration | Destemming and sorting table. |
| Fermentation | Stainless still. Thermo regulated 14-15 °C. Fermentation 15 days |
| Bottling | January 2017 |
| Annual Production | 2.790 bottles |

ANALYTICAL DATA

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|----------------|-----------------------------|
| Alcohol | 12.07 % vol. |
| Total Sulfur | 60 mg /L |
| Total acidity | 5.6 g /L exp. tartaric acid |
| Residual sugar | 2.3 g/L |

TASTING NOTES

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|-------|---|
| View | Pale pink and bright |
| Smell | Citrus, orange peel, tangerine, red fruit and floral |
| Taste | On the palate fresh, silky and friendly. From persistent tasting and memories of strawberry |

FOOD PAIRING

Recommended for cooking pasta with tomato, rice, noodles, xató, smoked salmon and pizzas.

AWARDS



8.93 points at La Guia de Vinos de Cataluña 2018
87 points at Peñin Guide 2016
Commended at Decanter World Wine Awards 2014