

argila 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

Region	Penedès
Production Year	2017
Grape Varieties	100 % sumoll
Age of the vines	60 years
Harvest	Manual in boxes of 15 kg.



Organic farming certified by CCPAE

VINIFICATION

Elaboration	Destemming and manual selection table. Light maceration in the press.
First fermentation	Stainless steel tanks thermoregulated at 14-16°C. First fermentation 17 days.
Second fermentation	Second fermentation in the bottle 50 days.
Ageing	From 42 months in bottle.
Bottling Date	January 2018
Annual Production	2.411 bottles

ANALYTICAL DATA

Alcohol	12,50 % vol.
Total Sulfur	25 mg /L
Total acidity	5,0 g /L exp. tartaric acid
Residual sugar	2.8 g/l.
Dosage	Without addition

TASTING NOTES

View	Salmon color, clean and bright. With fine and persistent bubbles.
Smell	Clean, fresh scent of red berries of the forest
Taste	In the mouth we find red fruit wrapped with thin and crispy bubbles. Its acidity reinforces the persistence at the end of the mouth, leaving a lasting freshness.

FOOD PAIRING

Recommended for different kind of cooking and contrast, Japanese dishes, tomatoes based, rice, fish, shellfish and poultry.

AWARDS



Bronze Medal at Tastavins Academy's Awards D.O. Penedès 2019
90 points at Peñín Guide 2020
Gold at Girovi Awards 2021