

RESERVA DE LA FAMÍLIA ROSÉ

2018 ED. CENTENARY SPECIAL



Origin

Made with 100% Pinot Noir grapes from our vineyards in Espiells with claylimestone soils at an altitude of 220-250 m above sea level. Vineyard age: over 30 years.

Viticulture

Own organic vineyard integrated with forests and margins that provide biodiversity and naturalisation. Living soils fed by organic matter from grazing sheep flocks in winter and spring.

We take care of our vines with regenerative and precision viticulture techniques and we practice respectful pruning, focusing on low yields in order to maintain the health and longevity of the vineyard.

We conduct biological pest control and disease monitoring to avoid treatments, in addition to ripening controls by plot and manual harvesting.

Harvest 2018

The 2018 vintage was characterised by a spring with generous rainfall, a situation that benefited the development of the vines after a few months of drought and resulted in a generous harvest with excellent quality berries.

Winemaking

Gentle crushing to obtain the free-run juice, light maceration for a delicate extraction of colour and primary aromas. Static and cold debourbage method.

Each variety is fermented separately at a controlled temperature in stainless steel tanks. After malolactic fermentation, the coupage takes place.

Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts.

Aged for a minimum of 36 months on its lees. No expedition liqueur added.

Tasting

Pale pink colour. Intense aroma and a character of ripe red fruits, wild berries, flowers and dairy and bakery notes that increase its complexity. It is creamy, round and well-balanced. It stands out for its texture, liveliness and wellintegrated bubbles.



VARIETIES

PRODUCTION 100% Traditional Pinot Noir method

MINIMUM AGING 36 months

DOSAGE Brut Nature

BOTTLING May 2019

ABV 12%

VINEYARDS Espiells

SOIL Claylimestone **HARVEST** 100% Handpicked

AGRICULTURE Certified Organic





