

DURAN

GRAN RESERVA

ROSÉ - GRAN RESERVA ORGANIC Brut



Gran Reserva Rosé cava made with Pinot noir and Chardonnay oak barrel fermented. Second fermentation in the bottle ageing on the yeast for more than 60 months in our cellars where developed the perfect maturity and aromatic potential.

VINEYARDS: Penedes *terroir*

Grape varieties: Pinot noir and Chardonnay oak barrel fermented.

Region: D.O. Cava. **Sub region:** Upper Penedes (Pinot noir and Chardonnay).

Altitude of the vineyards: 450m (Pinot noir and Chardonnay).

Climate: mild Mediterranean.

Annual rainfall: an average of 515 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. Mid-August when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Press maceration during 7 hours. Musts selection. Each variety of grapes fermented separately. The Pinot noir ferments in stainless steel tanks and the Chardonnay in French oak barrels (225L).

2nd FERMENTATION: base wine to cava Gran Reserva

The base wine blending: Pinot noir 50% and Chardonnay oak barrel fermented 50%.

Bottling period: March 2018.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 60 months. Vintage dated each year.

TASTING NOTES

Appearance: presents a beautiful pale rosé color with fine and persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose. The oak barrel it gives more complexity character.

Palate: perfectly balanced, full-bodied, pleasant with long and clean finish.

Gastronomy: recommended for aperitif or combined with pasta, rice, blue fish, well-seasoned white meat and red meat stews.

Tips: served cold, between 6°C to 8°C, in tulip glass type, transparent, tall, thin and without decoration.

Ramon Canals
Owner and oenologist