

RAMON CANALS

PREMIUM CAVA

ORGANIC RESERVA ROSÉ • VINTAGE • BRUT

The Canals family elaborated this rosé cava with the red grape varieties Garnatxa and Pinot noir, following the Traditional Method, secondary fermentation of wines in the bottle and aged on lees for over 24 months on lees in our cellars.

VINEYARDS: Penedes *terroir*

Grape varieties: Garnatxa and Pinot noir.

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

Altitude of the vineyards: 250m (Garnatxa) and 310m (Pinot noir).

Climate: mild Mediterranean.

Annual rainfall: an average of 250 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes at the end of August the Pinot noir and at the end of September the Garnatxa, when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Press maceration during 6 hours. Musts selection, only the best juices will be for the Ramon Canals Reserva Rosé Vintage elaboration.

Each variety of grapes fermented separately at a constant temperature of 15-16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Reserva

The base wine blending: 50% Garnatxa and 50% Pinot noir.

Bottling period: January.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 24 months on lees. Vintage dated each year. Recently disgorged (RD).

Sugar added: 6 g/L Brut.

TASTING NOTES

Appearance: It presents a bright rosé colour with fine and persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose.

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 winemaker