

producer	camps d'estels
	
vineyard	
<p>size of vineyard: 45 hectares. soil: Silica-rich sands. vineyard management: Bush vines and trained (Cordon Royat). main variety: Pinot Noir</p>	
location	
<p>address: Barri Sant Marçal, 67 08732 Castellet i la Gornal (Barcelona). web-site: www.vinergia.com/vinergiaWines.php</p>	



Camps d'Estels Rosé	
technical data	
type of wine	Cava Rosé
vintage	NV (non-vintage).
harvest	By hand.
wine-making	The grapes are hand picked into small crates, and then taken to the winery where they are crushed and then the juice sits with the skins for a few hours before being decanted. The rosé coloured juice is then fermented at around 16°C. A blend is then made, yeast and more sugar is added and the wine is bottled with a crown cap. In an underground cellar, the second fermentation takes place in the bottle, followed by 15 months ageing on the lees. Finally, the bottles are degorged to remove the yeasts and the dosage is added.
ageing	15 months on the lees before being degorged.
blend	100% Pinot Noir
analysis	Alcohol: 11.90% Acidity: 5.50g/l ATS Volatile acidity: 0.34g/l AVR Residual sugars: 9g/l pH: 3.20
date of bottling	Each year, between December and February. Every bottle has its dégorgement date on the back label.
total production	6,000 bottles of 75 cl.
tasting note	Bright pink in colour, with a hint of tile brown due to the ageing. The nose has aromas of ripe berries, with a hint of strawberry jam. From the ageing we have scents of yeast and breads, with a touch of creaminess. All, round like a fresh fruit pie, with a good balance between sweetness and acidity.
logistical data	
cases	Cases of 6 and 12 bottles; total weight per case (6 bottles): 10 kg; total weight per case (12 bottles): 20 kg;
pallets	48 cases per palet
EAN-13 code	(bottle): 8437010491443
DUN-14 code	(case): -