



VINERGIA
SPANISH WINES
BARCELONA

wine

Camps d'Estels



vineyard

size of vineyard: 50 hectares

soil: poor sandy soils

vineyard management: Bush and trained vines

main variety: Xarel·lo, Macabeo, Parellada

location

denomination of origin: D.O. Cava

village: Castellet i la Gornal

winemaker:



Camps d'Estels in Spring



Bottles in the cellar



Red grapes for pink Cava



Camps d'Estels Brut Rosé

technical data:

type of wine Sparkling rosé wine

vintage N/V

harvest Early September, 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: 4.40 g/l ATS

Volatile acidity: 0.34 g/l AVR

Residual sugars: 9 g/l

pH: 3.20

date of bottling Each year, between December and February. Every bottle has its degorgement date on the back label.

total production 4,000 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 40 cases of 12 or 80 cases of 6 per pallet

EAN-13 code (bottle) 8437010491443