

Cuvée Rosé de Mar de Vardon Kennett

New bubbles from high-altitude vineyards

2017

Type of wine: Sparkling wine

Grape varieties: Pinot noir

Vineyards: Carefully selected grapes from high altitude vineyards owned by the winery to obtain wines with great acidity. The altitude of these vineyards helps counteract the effects of climate change.

Date grapes picked: End of August

Cellar: Santa Margarida d'Agulldolç, the heart of Catalan sparkling wines, which has its own rich history.

Winemaking:

- Handpicked grapes
- Whole cluster pressing, first cut 50%
- Not fermented in oak
- No malolactic fermentation
- Secondary fermentation according to the traditional method
- Bottle aged on its lees for 39 months

Technical data:

- Alcohol level: 12% vol.
- Extra Brut
- pH: 2.95 - 3.00
- Total acidity: 7.3 g/L (tartaric a.)
- Dosage: 3 g/L - Internal data -
- Allergy advice: Contains sulfites

Vintage comments:

In general, 2017 was a normal year in terms of temperature, with fluctuations throughout the year, and a warm growth season, especially the summer months. As far as precipitation is concerned, the year was generally rainy due to abundant rainfall during dormancy, but the growth season was dry. In short, 2017 was a rainy year with normal temperatures, but the growth season was warm and dry.

Tasting notes

Pale salmon pink colour with glints of pheasant's eye. Subtle, lively bubbles. Delicate on the nose, revealing cherry fruit notes and a fascinating floral nuance (white rose petals) with slightly herbaceous (hay) undertones. Serious and straightforward on the palate, framed by fine fruit acidity and remarkably dry for a sparkling rosé. Reveals its time in the bottle.

**MASIA
VARDON KENNETT**
Santa Margarida d'Agulldolç

