

Cuvée Rosé de Mar de Vardon Kennett

Nuevas burbujas de altura

2018

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'Agulladolç, 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 48 months

Technical data:

- Alcohol level: 12.5% vol.
- Extra Brut
- pH: 3.03
- Total acidity: 6.3 g/L (tartaric a.)
- Dosage: <0,8 g/L
- Allergy advice: Contains sulfites

Vintage comments:

The 2018 growth season was rainy, especially the first and last months of the year, with moderate rainfall during the fruit maturation period. Temperatures were generally normal, although they were cooler than average in late spring and early summer. This, along with abundant rainfall, delayed budbreak and bloom. The harvest began a bit later than usual, largely due to moderate temperatures throughout the summer. In short, 2018 was a rainy year with normal temperatures.

Tasting notes

Delicate pale pink with fine bubbles. Exquisitely refined on the nose with lovely floral (rose petals) and fruit (apple, tangerine) notes. Flavourful and firm on the palate, with the excellent structure and persistence one expects from a serious and well-aged wine. Endowed with an exceptional personality, very elegant.

