

# ESCUTURIT BRUT ROSÉ

## Recommended Glass

Riedel mod. Champagne / Sherry

## Analysis

Alcohol: 11,5% vol.

Total Acidity: 4,1 g/l

Volatile Acidity: 0,18 g/l

pH: 3,15

Free SO<sub>2</sub>: 20 mg/l

Total SO<sub>2</sub>: 85 mg/l

Sugar: 5 g/l

## Packaging

Bottle: Cava blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles of 75 cl

(265x180x320 mm / 10 kg)

## Europalet

68 c./p. 6 b. 80x120x150 cm / 695 kg



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Viticultors de l'Empordà

## Viticulture

Vineyards certified within DO Cava, situated within the Empordà region. Loamy soils with a clay base.

## Varieties

Mourvèdre 50% | Grenache 50%

## Winemaking

Very gentle pressing after a soft pre-fermentation with the resulting must fermented at low temperatures. We do the tirage in February to start the secondary fermentation in the bottle, followed by aging for 18 months. The addition of the liqueur d'expédition is done during disgorging.

## Type of Wine

Reserva Cava (minimum 15 months of aging) via Traditional Method.

## Tasting Note

Pale rosé in color, bright and clear with fine, delicate bubbles. In the nose are notes of white, as well as forest fruits, especially currants and blackberries. At the aromatic base there are touches of brioche born of the time spent aging. On the palate it's a very fresh Cava with marked acidity and a full, balanced mouthfeel with a persistent finish. Think of it as a rosé with bubbles for evening parties.

## At the table

We recommend serving this wine around 6-8C and to maintain freshness once opened by placing the bottle in a water and ice bath with salt.

To accompany... Clams, shellfish, grilled shrimp with Kosher salt, paellas... We even put forth that you can drink it with spicy Indian dishes.

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com