

CANALS NADAL

BRUT ROSÉ

Dry sparkling wine



ALCOHOLIC DEGREE

12 % vol.

GRAPES

Trepat, a typical variety of our region

VINTAGE

2013

ELABORATION

The juice is macerated with the grapes along 6 hours and fermented at a low temperature. The aging time in bottle is from 11 to 20 months in the silence of our galleries. A little touch of sugar at the disgorging time just to balance the acidity

TASTING NOTE

The sight is deep, alive and brilliant, with a creamy and small bubble. The red fruits aroma (sweet strawberry and raspberry) with light notes of aging are found in the smell. The palate is powerful, balanced and with the exact tactile presence of the carbonic. Strawberries at the end of mouth

GASTRONOMY

Serve at 5 to 7 °C (41-45 °F). Great with rice, pasta, toasts or red fruit cakes

PRESS NOTES

88 points Guía Peñin 2014



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CAVES & VINS

www.canalsnadal.com