“ROSAT”
Rosé Brut Nature

HARVEST	=	2.005	
GRAPES	=	PINOT	87%
		MONASTRELL	13%
AGEING IN THE BOTTLE	=	FROM 20 UP TO 32 MONTHS Indicated on the back label	

- Neither chemical herbicide or insecticide used .
- Only organic manure has been used.
- Elaborate from vineyards from our own only, from the viticole zone of Alt Penedès, villages of Sant Sadurní d’Anoia and Torrelavit.
- Handmade harvest.
- The colour is obtained by must maceration with the skin of the grapes during eighteen hours approximately.
- 26% of the “assamblage” has been aged in oak barrels during 2 months.
- Vinification, elaboration and ageing done completely in our Caves.
- The second fermentation and the ageing in bottle is done with real cork.
- The final clarification is done by hand in the racks.
- The uncorking process (“Disgorgement”) is done by hand without freezing the neck of the bottle.
- It is a Brut Nature, completely dry.
- The date of uncorking (“Disgorgement”) is written on the back label.

- We recommend to taste at 8ºC.
- We recommend to conserve the bottles at 15ºC, to assure a respect for its quality and evolution.