

# EMOCIÓ BRUT ROSÉ



## TECHNICAL DETAILS:

**Apellation:** D.O. Cava

**Alcohol:** 11,5% vol

**Dosage:** 7 g/L

**Grape varieties:** Trepat, Garnacha, Monastrell

**Serving temperature:** 6-8°C

**Ageing:** Aged on its lees for 9 months

## WINEMAKING:

### Base wine:

**Harvest** – Hand-harvested grapes from our own vineyards.

**Press** – Pneumatic press, only the free run juice is used.

**Fermentation** – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

**Maceration** - Traditional maceration method in which the red grapes are let to rest, or macerate, in the juice for a period of two to three hours and afterwards the entire batch is transferred to the fermentation tanks.

**Sparkling:** The wine then undergoes its second fermentation in the bottle.

## TASTING NOTES:

**Appearance** –Pale pink colour.

**Nose** – Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.

**Palate** – Primary fruity flavours combined with those from the ageing on lees. Fresh with medium structure. Good balance between the acidity and the fruit concentration.



**Food pairing:** This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.



**BACKGROUND:** If you saw this and it filled you with emotion, imagine drinking it! Vibrant and full of energy, this is a cava to be shared and enjoyed. Bubble-shaped emotions! We invite you to feel this honest and distinctive traditional method cava, closely linked to the characteristics of the soils in the Penedès area. An excellent example of great tipicity and remarkable fruit expression that let you share our emotion.

By JOSEP MASACHS S.L.

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