

PERELADA

DESDE 1923



Stars Touch of Rosé Brut 2015

Since 1987, every summer Perelada hosts one of the most prestigious music festivals in Europe. This cava is a tribute to all the artists who year after year honour us with their presence, shining like the stars of the Empordà sky under which they perform.

"Be glad of life because it gives you the chance to love and to work and to play and to look up at the stars."

Henry van Dyke (1852-1933)

Designation of Origin: Cava.

Varietals: Garnatxa (90%), Pinot Noir (10%).

Winemaking:

Winemaking: Made with selected grapes from D.O. Cava vineyards. Only the very first must of the grapes with a marked varietal carácter is selected. Controlled fermentation.

Ageing: The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for twelve months before disgorging.

Type of bottle: Cava, oak colour, 75 cl.

Tasting note:

Pale pink in colour. Bright and limpid. Its fine bubbles detach, forming a crown in the surface. Its aroma is clean, floral and fruity, long-lasting and elegant. Complex on the palate, very fruity, smooth, silky, with an excellent balance.

What the critics say:

VINTAGE	GUIDE / MAGAZINE	SCORE
2014	Guía de Vinos 2016. La Semana Vitivinícola. Spain.	93 points.

Analysis:

Graduation: 11.40% vol.
Total acidity: 3.6 g/l (s.a.).
Sugar: 6.0 g/l.
Volatile acidity: 0.25 g/l.
Free SO₂: 20.48 mg/l.
Total SO₂: 70.4 mg/l.