

Summum Rosé Reserva



Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 12% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Pinot Noir
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 15 months

Winemaking

- > **Harvest:** Manual harvest and selection of the best parcels of the vineyard.
- > **Press:** We start with a cold paste. A part of the paste is made like Blanc de Noirs, the other is extracted for 1 hour.
- > **Fermentation:** With great care to avoid oxidation, we put the 2 musts together and start the fermentation.
- > **Sparkling:** The second fermentation takes place in the bottle very slowly for a good integration of the bubble.

Tasting Notes

- > **Appearance:** Pale and brilliant salmon with bluish rim.
- > **Nose:** Intense aromas of wild fruits of raspberries and blackberries.
- > **Palate:** Intense and pleasant, fruity (cherries and watermelon) and refreshing, with an excellent background.