

# COPA SABIA BRUT ROSÉ

100% Trepat

**Appellation of Origin:** D.O. CAVA

**Region of Production:** Conca de Barberà

**Soil and Climate:**

Geographically, the Conca de Barberà valley is crossed by the Francolí river, where the soil is a rich and homogenous limestone which offers optimal conditions for growing vines. The climate is Mediterranean but with continental influences, meaning that it tends to have colder winters and slightly milder summers, resulting in a slower maturation of the grape which in turns produces a full but fresh tasting grape. The unique and extremely rare red grape Trepat grape is usually used to produce a delicious Cava Rosado but it can also be made into a light red, young and fruity wine.

**Cultivation:** 2,200- 2,500 vines per hectare

**Vine training :**

Spur and cane training. The old vines, over 15 years old, are normally trained in Spur system.

**Pruning System:** Double Guyot, Cordon Royat, Gobelet

**Harvest:**

Yields: 10,000 kgs/hectare. Pere Ventura implements a green harvest and a carefully selection/removal of grapes.

**Elaboration:**

A pre-fermentation maceration is performed for between 16 and 20 hours at a temperature of between 12 and 14° C, before separating the flower must at 55%. The static silting is then performed and fermentation in stainless steel tanks for 15 days at a temperature of between 15 and 17° C.

A gentle clarification is followed by the tartar stabilisation and the final filtering.

The second fermentation takes place in the bottles following the traditional method, and the minimum ageing on lees of 12 months.

**Type of cava:** Brut with 15gr/l, from 12 months ageing in our cellars.

**Tasting note:**

**Colour:** Lively pink with a brilliant appearance. Constant formation of rosaries of fine bubbles.

**Aroma:** Clean aromas of red berries, typical of the variety, with light notes of ageing.

**Taste:** Fresh and elegant, with notes of strawberry and raspberry but also of rose flower. Balanced acidity.

**Gastronomy:**

Perfect as an aperitif, it is also a great match to lightly smoked fish. A fantastic companion to chocolate or red fruits desserts.

Serve at a temperature of 6°-7°C.

**Analytical characteristics:**

Pressure: 4.5 bar - Alcohol: 11.5 (%Vol.) - Total acidity (a.t.): 6.6 g/l

