



MASSÍS
del
GARRAF
Origen

CLÍMAX ROSÉ BRUT NATURE 2019

A sparkling Pinot Noir that is good-natured and complex while genuinely expressing its varietal character.



Varieties: 100% Pinot Noir.



Preparation: Gentle crushing and direct pressing without maceration. First spontaneous fermentation at a controlled temperature for 25 days in stainless steel tanks. Second fermentation in the bottle and ageing in the bottle for 30 months. Brut Nature, without expedition liqueur.



Tasting notes: Pale salmon pink in colour. Expressive nose with lively aromas of red fruit, citrus and dried flowers. Notes of ageing with hints of toast highlight the lingering palate. Subtle with a chalky background and a fresh and slightly saline finish.



Pairing: Garlic prawns, shellfish, and strawberry-based desserts.



Serve at: 05-06°C



Carlos Esteva

Alcohol: 11,5%	ATT: 5,3 g/l	Sugar: 0,6 g/l	SO2T: 45 mg/l
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CAN RÀFOLS DELS CAUS
MASSÍS DEL GARRAF

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