

## AT ROCA ROSAT RESERVA 2019

This lively, balanced, round and elegant Rosé Reserva is a reinterpretation of the sparkling rosés through the traditional Mediterranean varieties of the zone.

**Clàssic Penedès:** Traditional Method

**Type:** Reserva-Brut Nature

**Ageing:** Minimum 20 months in the bottle

**Year:** 2019

**Varieties:** 50% Macabeu and 50 % Garnatxa Negra

**Winegrowing:** Ecological winegrowing

Zona Macabeo: Costers de l'Ordal (320 m)

Zona Garnacha: Conca Central (210 m)

### Analysis

**Alc.:** 12% Vol **A.T.:** 5,7 g/L **A.V.:** 0,18 g/L **Sugars:** 0 g/L

### Winegrowing:

- Macabeu comprises 9 plots that make up 9.3 ha among the subzones of Costers de l'Ordal and Massís del Garraf, at 320 to 420 metres altitude on calcareous, gravel and limestone soils.

- Garnatxa Negra comprises 3 plots that make up 8 ha in the subzone of Conca de l'Anoia, at 220 to 340 metres altitude on clayey, calcareous and pebbly soils.

**Tasting note:** Of a clean and bright appearance, it has a subtle pale salmon colour. Fine and persistent bubble that evolves through an abundant formation of beads and crown. The nose is clean, frank and elegant. The aromas of russet apple dominate over a background of berries where the strawberry and raspberry stand out.

In the mouth it is very fruity, fresh and with magnificent acidity, refined and elegant, with very creamy and well combined bubble.

As a whole it is lively, balanced, round and elegant.

