



MISTINGUETT

BRUT · ROSÉ

ORGANIC

Trepat, Garnatxa & Pinot Noir
D.O. Cava

HARVEST

2019

AWARDS

87 POINTS – 2021

Guía Peñín (Spain)

COMMENDED MEDAL – 2018

International Wine Challenge (UK)

SILVER & BEST BUY – 2018

Tastings.com (USA)

GOLD – 2018

Gilbert & Gaillard (France)

SILVER – 2018

Tastings.com (USA)



WINEMAKING

HARVEST: Manual and mechanical. Garnacha: mid-September. Trepat: End of September, beginning of October.

FERMENTATION: 1st fermentation in stainless steel tanks at a controlled temperature of 16°C. 2nd fermentation in bottle using the traditional method.

AGEING: Average ageing of 12 months in bottle.

BOTTLE: White ECO Cava of 750 ml.

TASTING NOTES

APPEARANCE: Pale cherry colour with reddish tones. Fine bubbles with a continuous rosary.

NOSE: Delicate aromas of red fruits such as strawberry and raspberry, mixed with floral and citrus notes.

PALATE: Smooth entry where red fruits stand out, balanced with good acidity and creaminess. It has a good balance and a pleasant, long and tasty finish. Very fine and elegant bubbles.

GASTRONOMY

Recommended on its own, at any time, as an aperitif, with fish and white meats. It also goes very well with cheese, pasta or pizza. Serve between 5-6°C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 12,0 % vol.

RESIDUAL SUGAR: 11,6 g/L

TOTAL ACIDITY (H₂SO₄): 3,75 g/L

pH: 3,15