



MAS PERE

BRUT ROSÉ

100% TREPAT

CLIMATE & SOIL

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.

VITICULTURE

VINE TRAINING: Trellis

PRODUCTION: 10,000 kg/Ha.

WINEMAKING

The grapes have been picked carefully, a pre-fermentation is performed for between 6 and 8 hours at a temperature of between 12 and 14°C, so as to extract colour and aromas. Then, must is separated and fermentation occurs 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 bottle following the Traditional Method, process restricted to the very best sparkling wines in the world. Ageing on its lees of 10 months.

TASTING NOTE

TREPAT is a red wine grape indigenous to Southwest Catalonia and is mainly used to make rosé Cavas.

APPEARANCE: Intense salmon pink colour.

AROMA: Roses and red berries.

PALATE: Fine notes of cherry and strawberry.

GASTRONOMY AND SERVING SUGGESTIONS

This Cava is a fantastic match to dark chocolate, fresh fruit desserts and surprisingly with any kind of aperitif as well.

It should be served at a temperature of 6 – 7 °C. Our Cava is the most favourable if it is being consumed within 18 months after the Disgorgement Date.

PRESSURE	ALCOHOL	TARTARIC ACID	RESIDUAL SUGAR
5.5° BAR	11.5% Vol.	5.97 g/l	12 g/l