

DURAN

GRAN RESERVA

ROSÉ - GRAN RESERVA Brut 2011

Fusion of our native variety grape Trepat with Pinot noir. Cava Gran Reserva: second fermentation in the bottle ageing on the yeast for more than 48 months in our cellars where developed the perfect maturity and aromatic potential.

VINEYARDS: Penedes *terroir*

Grape varieties: Pinot noir and Trepat.

Region: D.O. Cava. **Sub region:** Upper Penedes (Pinot noir and Trepat).

Altitude of the vineyards: 450m (Pinot noir and Trepat).

Climate: mild Mediterranean.

Annual rainfall: an average of 515 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes.

Between August and September when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press.

Press maceration during 12 hours. Musts selection, only the best juices will be for the Duran Gran Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Gran Reserva

The base wine blending: Pinot noir 80% and Trepat 20%.

Bottling period: January 2012.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 48 months. Vintage dated each year.

Production vintage 2011: 2.920 bottles.

TASTING NOTES

Appearance: presents a deep red-coloured cava with fine and persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose.

Palate: perfectly balanced, full-bodied, pleasant with long and clean finish.

Gastronomy: recommended for aperitif or combined with pasta, rice, blue fish, well-seasoned white meat and red meat stews.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

