



VARIETIES

Pinot Noir 100%

SERVING TEMPERATURE: 6°C-7°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.4 g/l tartaric acid
TOTAL SUGAR: 4 g/l.
pH: 3,01



GELIDA PINOT NOIR

BRUT RESERVA 2017

CAVA PENEDÈS · COSTERS DE L'ANOIA

The experience of a complex variety Pinot Noir, which provides fruit, complexity and elegance to our rosé, though always maintaining its smoothness and freshness at the same time.

VITICULTURE

This wine comes from a Pinot Noir vineyard in our Can Prats estate in Sant Llorenç d'Hortons, located in the Espiells area. From these 12 hectares, the best grapes with optimum ripeness and acidity are obtained.

Planted: between 1990.

Vines per hectare: 3,000/ha.

Training system: Goblet and wire trained.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

HARVEST 2017

The 2017 harvest has been one of the earliest in history. 2017, a year marked by high temperatures during the summer and a long period of drought from April, has led to a significant decrease in yield around 20% and progress of maturation. Even so, this grape harvest has enjoyed a good sanitary condition of the grapes, which has allowed us to harvest it at its optimum point of maturity and we can expect quality wines.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Short maceration of must (only skin contact) and pressing at low pressure with a 50 % extraction of free-run juice. Fermentation in small tanks at controlled temperature. Aging in bottle after second fermentation for more than 24 months.

TASTING NOTES

Elegant and persistent beads forming a nice crown. Very subtle aromas which little by little give way to more intense aromas of red sweet fruit and hints of violet. Smooth, ample and lingering in the mouth.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurn d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.
www.vinselcep.com

