



VARIETIES

100% Pinot Noir

ANALYTICAL DATA

ALCOHOL LEVEL: 11,5% vol.

ACIDITY: 7.4 g/l tartaric acid

pH: 3,12



OT DE VINS EL CEP

TERROIR ROSÉ 2020

D.O. PENEDÈS, COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. A rosé of terroir with a marked Mediterranean character thanks to its freshness and aromatic intensity. Pinot Noir provides our rosé with fruit, complexity and elegance, always maintaining the freshness of a long after-taste.

VITICULTURE

This wine comes from Pinot Noir vineyard from Can Prats in Sant Llorenç d'Hortons, located in the privileged zone of the Slopes of l'Anoia. This vine is grown in accordance with the principles of organic agriculture, allowing a grape with the optimal level of quality to be obtained in order to produce this wine.

Year of plantation: 1990

Size of plantation: 2.8 x 1.2.

Training system: cordon-pruned

South east orientation.

Moderately deep soils, carbonated, with predominantly silty-loam textures, well-structured, porous, with frequent fauna activity. These soils are very suitable for winegrowing uses, and allow the character of the vine variety to be fully expressed.

2020 HARVEST

Adverse weather conditions with abundant rainfall in the spring and extreme humidity marked the harvest due to the presence of mildew. Despite the application of organic treatments, it was not possible to save the entire harvest. In the end, the vines that resisted mildew represented 25% of the normal production. This meant that the surviving clusters were treated with great care in order to obtain high quality wines. The rise in temperatures at the end of July pushed the harvest forward and we started on August 4 with the Pinot Noir, and finished on September 30 with the Cabernet Sauvignon.

FERMENTATION IN THE CELLAR

Grapes harvested by hand. Quick entrance to the cellar using gravity-flow. Very gently pressing at low pressure without maceration, with extraction of free-run juice between 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature.

TASTING NOTES

Pale pink colour. Gentle aromas that little by little give way to more intense aromas of sweet red fruits, reminiscent of violet, with an elegant, subtle floral touch, which provides clearness and definition. In the mouth it is fresh with a delicate, captivating volume. Fruity, with a long after-taste.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

