ROVIRA BAQUÉS

BRUT ROSÉ

NAME

ROVIRA BAQUÉS BRUT ROSÉ

VINTAGE 2013

CITY

SANT SADURNÍ D'ANOIA

APPELATION



ALTITUDE

From 270 to 350 Yards

GRAPES

100% Pinot Noir

GRAPES

18-22 YEARS OLD

TERROIR/SOIL

CALCAREOUS - LIME

AGRICULTURE:

OUR CONCEPT OF AGRICULTURE IS FOCUSED TO GET THE HIGHEST QUALITY IN THE FIELD. TO GET GOOD WINES, WE HAVE TO RESPECT THE TERROIR AS THE MOST NATURAL AS POSSIBLE. FOR THIS REASON, WE TRY TO LEAST POSSIBLE INFLUENCE ON EARTH AND VINES WITH STRICT CONTROL IN THE VINEYARD, WITHOUT THE USE OF HERBICIDE AND PESTICIDES.

VINIFICACIÓN:

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TASTING NOTES

PALE PINK CHERRY . SMALL AND PLENTY TO UPGRADE SLOWLY CORONA BUBBLE. NOTES FRESH RASPBERRY , BLACKBERRY AND STRAWBERRY , CITRUS TOUCHES THAT GIVE FRESHNESS. CARBONIC IS WELL INTEGRATED WITH LIGHT TOUCHES OF FRESH SOFT FRUIT AND TASTY WITH PERSISTENT . LONG FINNISH

