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ROSÉ

BRUT NATURE RESERVE 2017

COUPAGE *Garnatxa and Pinot noir*

VITICULTURA *Ecological: Since 2015, in conversion. As of 2018 Ecological Certification (CCPAE)*

BREEDING *Fermented base wine in French oak barrels. Minimum aging: 40 months*

ANALYTICS

Alcoholic degree:	11,5%
Glucose / Fructose:	0.2 gr/l
Sulphurous free:	19 mg/l
Total sulfur:	86 mg/l
Volatile acidity:	0.30 g/l
Total acidity:	4.8 g/l H ₂ SO ₄
pH:	3.10

CATA'S NOTES

Bubble: *fine and abundant forming a persistent rosary*

Color: *coppery, pale onion with violet hues*

Aroma: *dressing herbs, ripe fruit, nuts*

Mouth: *fresh, tasty, fruity, powerful, with slight acidity and fine bitterness*

LIMITED PRODUCTION: 2329 ampolles