



Cara Nord Trepát Rosat

Altitude: 800 m above sea level.

Varieties: 100% Trepát.

Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological interest in Catalonia. Slate, clay and limestone with rocky outcrops, cliffs and rugged mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature at the vineyard: 13°C

Fermentation temperature: 14-16°C.

Average annual rainfall: 450-550 litres/m²

Average annual sunstroke: 2.700 hours/year.

Vineyard management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Vinification: Harvesting of wine grapes by the end of September, skin maceration during 4-8 hours to achieve its characteristic color, to later extract the must, flower and subsequent fermentation.

Alcoholic graduation: 13% vol.

Tasting notes: Pink pale colour with transparent edge. Clean and bright. Outstanding nose with medium fruit aromas. Sharp combined with wild strawberries. In the mouth shows a poised acidity and a full-bodied lingering volume. Well-balanced with a nice mid-palate that contains some salty mineral reminiscences that wraps around a fast and attractive end.

