



VARIETIES

Pinot Noir 100%

SERVING TEMPERATURE:

6°C-7°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.3 g/l tartaric acid

TOTAL SUGAR: 8 g/l.

pH: 2,99

MARQUES DE GELIDA PINOT NOIR

BRUT RESERVA 2014

CAVA PENEDES · COSTERS DE L'ANOIA

A sophisticated Cava. 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: 1991.

Nr. of vines per hectare: 3,000/ha.

Training system: wire trained.

Calcareous Sandy soil. South-east facing.

HARVEST 2014

The 2014 vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing an advanced budding of the strain. Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality with a high acidity for our 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.