



















FREIXENET

\$17.45

* Suggested retail price

Freixenet, Rosé Extra Dry, Cava DO

 Sustainable

	Product code	15108583
	Licensee price	\$15.14
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	Spain
	Regulated designation	Denominación de Origen (DO)
	Region	Mediterranean Coast
	Appellation	Cava
	Classification	Not applicable
	Varietal(s)	Garnacha tintorera 70 %
	Varietal(s)	Trepat 30 %
	Alcohol percentage	11.5%
	Colour	Rose
	Sugar	Extra dry
	Closure type	Cork with metal top
	À boire	Ready to drink / Can aged 2 years

ABOUT THIS WINERY

TASTING NOTES

Bright strawberry pink, with an abundant mid sized bubble, which rises quickly in the glass, and forms a good crown at the top of the glass.

The nose is wonderfully fruity, as a result of the low fermentation temperatures between 15 and 17 C, which allow most of the primary grape aromas to be retained. There are rich floral and fresh bay leaf aromas from the Garnacha , blending with ripe red fruits, blackberry and strawberry, as well as exotic grenadine, dried figs and dates from the Trepat . A...

PRODUCT NOTES

Although the shelf life of this product is indefinite it is recommended to consume it within 2 years (bottles 750 cc) and 1.5 years (bottles 200 and 375 cc)

PRODUCTION NOTES

The grape varieties used in the production of the base wine for this Cava are Trepat and Garnacha. The two varieties are kept separate during the process of vinification . They are destalked and gently, pneumatically pressed to obtain the juice, which is then kept in contact with the skins, macerating for 10 hours, after which the skins and juice are separated, and the

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020

juice alone transferred to the fermentation tanks.

The first fermentation takes place in temperature controlled stainless steel...



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