

# Lacrima Baccus Reserva Rosé



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Garnacha, Pinot Noir
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 15 months
- > **Certified Organic**

## Winemaking

- > **Harvest:** Harvesting and vinification of the 2 varieties are done separately.
- > **Press:** We start with a cold paste that is directly taken to the press to make the minimum possible extraction of colour from the skin.
- > **Fermentation:** The first musts are selected to make the fermentation.
- > **Sparkling:** We blend the wines to make the second fermentation in the bottle.

## Tasting Notes

- > **Appearance:** Attractive redcurrant pale pink with bluish tones.
- > **Nose:** Intense and very fresh aromas of rose petals and lilies.
- > **Palate:** Still young, fruity, fresh, smooth and very elegant.