

ROVIRA BAQUÉS

BRUT

NAME

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VINTAGE

2013

CITY

SANT SADURNÍ D'ANOIA

APPELLATION



ALTITUDE

From 270 to 350 Yards

GRAPES

Xarel.lo , Macabeu , Chardonnay

AGE of VINEYARDS

15 YEARS OLD

TERROIR/SOIL

CALCAREOUS - LIME



AGRICULTURE:

OUR CONCEPT OF AGRICULTURE IS FOCUSED TO GET THE HIGHEST QUALITY IN THE FIELD. TO GET GOOD WINES, WE HAVE TO RESPECT THE TERROIR AS THE MOST NATURAL AS POSSIBLE. FOR THIS REASON, WE TRY TO LEAST POSSIBLE INFLUENCE ON EARTH AND VINES WITH STRICT CONTROL IN THE VINEYARD, WITHOUT THE USE OF HERBICIDE AND PESTICIDES

VINIFICACIÓN:

THOROUGH AND COMPREHENSIVE CONTROL OF MATURATION IN VINEYARD WITH THE SELECTION OF THE BEST GRAPES, SPREADING THE WORT FLOWER OF FIRST PRESSED OBTAINED BY COLD GRAVITY AND FERMENTED AT 61°F IN STEEL TANKS, WITHOUT SUFFERING ANY PHYSICAL NEITHER CHEMISTRY DESTABILIZATION. ON SECOND FERMENTATION, BOTTLES REST FOR AT LEAST 9 MONTHS AND ARE UNCORCKED.

TASTING NOTES:

PALE STRAW. LITTLE BUBBLE AND PLENTY TO UPGRADE SLOWLY FORMING CROWN. FRESH NOTES AND FOSTER AS APPLE, BUTTER AND ROASTED. THE CARBON IS WELL BUILT WITH MINOR LACTIC TOUCHES, NICE COOL AND LONG.