

# COLET- GRAN CUVÉE ROSÉ

Penedès



**APPELLATION:** Clàssic Penedès

**BLEND:** Pinot Noir, Merlot

**WINEMAKER:** Sergi Colet

**VINEYARD:** \_\_\_\_\_

The fruit for all of Colet's wines is entirely sourced from their own estate of 24 ha in Penedès and Sant Martí Sarroca, neighbouring communes next to the cellar. Climate is Mediterranean. The vines – over 80% of which are more than 30 years old - are planted on mostly calcareous soil, a bit sandy in places, in north-east facing sites. For this cuvee vineyards sit at an elevation of 350 m above sea level.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic.

**WINEMAKING:** \_\_\_\_\_

A long cool fermentation, at around 15 degrees, occurs in temperature-controlled stainless steel tanks using selected Champagne yeasts. Wine undergoes second fermentation in-bottle and then spends 30 months on the lees.

**WEBSITE:** <http://www.colet.cat/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Blackcurrant leaf on the nose. Very refreshing with pomegranate and a long concentrated finish.