

ARAEX

Grands

Spanish Fine Wines

GRAN SELLO

BRUT ROSE

D.O. CAVA

The Gran Sello range was born in 2010 in order to translate 20 years of passion into wines that offer the best of the Spanish sparkling wines. A careful selection of vineyards in the heart of Catalunya, protected by the mountain of Montserrat, has been the main focus for the production of Gran Sello. Our Cavas aim to present a fresher style from a Mediterranean climate: the altitude of the plots has the crucial advantage of

cooler temperatures during the night which help us obtain grapes with a pleasant acidity. And the advantage of using the Chardonnay variety in the blend brings us more fruity and elegant notes. Gran Sello is full of pleasures and emotions to share in good company. It is certainly the best way to start enjoying the fine "Tapas culture".

THE HARVEST

This region is characterized by a dry spring, a warm summer, and a period of rain and humidity during September. Due to these climatic conditions, maturation has been faster than last year. A complicated grape harvest but, thanks to the most careful grape selection, good wines are expected.

VINIFICATION

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winery and refrigerated at 15°C to avoid the color of the skins dyeing the must. The flower must is obtained by pressing the grapes lightly, so it does not contain tannic materials that confer sourness to the wine. Once the must has been filtrated, yeasts are added to the base wine to start the fermentation process at a constant 16°C to preserve its primary aromas. For the second fermentation, the bottles are stored in underground cellars at a constant 15°-17°C where they are in contact with their lees.

THE AGING

This cava spends a minimum of 12 months in the bottle. After this period, sediments are decanted naturally and removed with a minimum loss of sparkling wine and liquor of expedition is added.



TASTING NOTES

Colour: Attractive cherry red color. Fine and persistent bubbles.

Nose: Good intensity with clean aromas of ripe fruit.

Palate: Fresh, fruity, pleasant, with good structure and medium intensity.

Food Matches: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice, seafood and light fish dishes.

TECHNICAL SPECIFICATION

Varietals	100% Trepat
Vine Age	Over 10 Years
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,4g/L
pH	3.07
SO2 free (mg/l)	13mg/l
Residual sugar (gr/l)	10g/L
Suggested temperature for serving	6-8°C
Winemaker	Joan Rabada