



GAINTUS ESPUMOSO TRADICIONAL

HMR
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Gaintus Espumoso Tradicional

Type of wine: Sparkling Rosé

Variety: Sumoll

Alcohol content: 12.5% vol.

Winemaking: A select harvest of grapes specifically for this wine. Skins are allowed a cold maceration for one night only to obtain the soft color and then pressed the next morning at low pressure. Fermentation takes place in 700L concrete eggs with continuous batonnage occurring over three months. Second fermentation in bottle though the traditional method (*champenoise*). Aging during 20 months. Clarification during 21 days and manual natural disgorging with no liquors or sulfites added at that stage.

Production: 1,000 – 2,000 bottles 75 cl.

Soil: 70% clayey-calcareous and 30% slate

Ideal serving temperature: 12°C

Copper coloured Rosé sparkling wine that has been produced through the traditional method and aged on fine lees. Aromas of strawberries and citrus. The palate is silky smooth with fine bubbles and flavors of ripe berries balanced with mineral notes and fresh acidity