



TRADITIONAL METHOD
Brut Rosé Cava

VARIETALS: 100% Pinot Noir

ORIGIN: D.O. Cava, Spain

AGING: 12 months on the lees

ALCOHOL CONTENT: 12% by Vol.

Tasting Notes: Traditional method sparkling wine made with 100% Pinot Noir. Layered mid-pink color. A very intense cava with elegant notes of red fruit and strawberries combined with floral hints. Fruity and unctuous in the mouth, with a delicate finish. Wonderful as an aperitif, or a good match with light appetizers, shellfish or even fried foods.

Background: Heretat Sabartés is an 18th Century Vineyard Mansion located in Priorat de Banyeres in the heart of the Penedés Region. It is surrounded by 70 Acres of vines that produce the most exquisite and renowned Sabartés wines and cavas. The jewel of the estate belonged to the Marchioness of Griny and is now owned by the Sumarroca Family.

Vineyards: The Vineyards are heavily influenced by the Aguila forest and the ravine created by a stream of air cooled by the forest. The east-facing vineyards result in early sunsets. This, combined with the forest effect, means the vines begin cooling sooner each day, thus there is a larger daytime/nighttime temperature differential, giving additional complexity to the grapes as they ripen slowly. The soil is limestone with a large percentage of gravel providing excellent natural drainage, as well as thousands of years of fossils in the organic soil which contributes to the wines' big personality.

Organic and Sustainable:

- Not just buzzwords – natural farming and research into other improvements results in healthier vineyards and fruit
- After a 10 year effort, 2018 marks the vintage in which ALL wines will be 100% organic and sustainably farmed
- 5% reduction in CO2 emissions annually
- Bio Diversity commitment includes:
 - Use of sheep to eat and fertilize vineyards after harvest
 - Small numbers of butterflies managed with natural insect pheromone; add organic material to the soil and help to replace what pesticides and fertilizers have stripped away as they indiscriminately killed (the good with bad) so much life for many years
 - Experimental vineyard testing, among other things, accelerated mutations and adaptations of grapes naturally using pollen, a process developed at UC Davis

Vinification: The cellars represent a wonderful contrast between the centuries-old mansion and the state of the art facility it houses. For the Rosé, we only use the free-run must (approximately 50% of the must) is used. The still wine fermentation takes place naturally due to native local yeasts that are present. The second fermentation takes place using the “Traditional Method,” whereby fermentation occurs inside each bottle individually. The bottles rest with the wine on the lees for at least 12 months) in our 10 meter deep cellar where the temperature is controlled naturally. The wine spends additional months aging after disgorging and before it leaves the cellars.

