

## ELYSSIA PINOT NOIR

D.O. CAVA



### The creation of the base wine

The Pinot Noir varietal, is the protagonist for the base wine for this cava. In the second half of August the Pinot Noir is harvested. It is a grape variety with a low tannic structure, not particularly full bodied, but elegantly fruity on the palate. These grapes are grown in our Mas Bernich estate, in the village of Masquefa in the High Penedes.

The Mas Bernich estate covers 92 hectares, of which 15 are Pinot Noir, trained through the system Double Royat. The soil is sandy chalk, and the vineyard has an average annual rainfall of 550 litres per square metre.

The vines are pruned to 27.000 bunches per hectare in order to limit production to 6.500 kg/ha to retain varietal aromas, and the elegant structures specific to this grape variety.

**Pinot Noir:** Mechanically harvested at night to preserve the delicate aromas. The grapes are macerated in the press for 5-6 hours prior to pressing, followed by a static decantation prior to controlled temperature fermentation in stainless steel tanks at 16-18°C, using specifically selected yeasts.

**Blend** Pinot Noir

### Tasting note

Raspberry pink color of medium intensity.

Abundant bubble of medium size with a good release of carbonic forming a nice crown.

Very fruity with intense aromas of red fruit (ripe raspberry, currant and cherry).

Good presence of fruity sensations in the mouth, tasty, sweet, with refreshing acidity and a long finish with ripe fruit flavors.

**Analysis** Alcohol: 12,00% vol.

Total acidity: 3,70 g/l

Dosage: Brut 9 g/l

**Ageing** Minimum 10 months ageing in the bottle.