

# La Corona Brut rosé







Premios destacados/ Highlight awards



Origin	Spain	
Region	CAVA	
Variety	100% Garnacha	
Туре	Brut	
Vineyard age	30 - 40 years	
Production	6000 - 8000 kg/ha	
Soil	Stony and clay	
Altitude	700 - 800 m	*
Viticulture	Traditional	

#### Production

Harvest	Manual		
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°		
Malolactic Fermentation	Not carried out, in order to mantain final acidity		
2nd Alcoholic Fermentation	In bottle at 15°C		
Maturation in bottle	10 months sur lattes	$\square$	
Added sugar	8 gr/l	B	

## Tasting

Colour	Precious strawberry rose colour with salmon tones. Fine constant bubble which form a half crown.		
Nose	Complex and full or intense young fruity aromas reminiscent of raspberry, cherry, gooseberry and pomegranate.		
Mouth	Fresh and smooth, with a fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry, which expresses the honesty of the cava.		

# Food pairing Salads, roasts

and oven baked fish.		
Serving temperature	6-8°C	

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### Logistics

GTIN 13

Bottle			
Туре	Standard Cava		
Height	325 mm		n n n
Diameter	88.4 mm		
Weight (empty)	900 gr		
Box			
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm	n
Capacity	6 bottles	12 bottles	
Weight	10 kg	20 kg	
Palettes			_
Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm	
Amount of bottles	540	600	
Weight	920 kg	1020 kg	