



Mastinell - Brut Rosé · Reserva · Brut · 2020

The grapes for our Brut Rosé 2020 are exclusively from the Catalan variety Trepat. They are carefully selected during our meticulous manual harvest and are placed gently into small crates before their short journey to our pressing room.

The entire cluster is pressed in a protected atmosphere, maintaining grape quality. Our Brut Rosé delivers rewards in its subtle color and aromas, thanks to its delicate maceration.

TASTING NOTES

Appearance

Delicate pink color. Fine, abundant bubbles.

Nose

Forest fruits aroma.

Palate

Expressive palate with berry blackberry and raspberry notes. Pleasant finish with good balance between sweetness and freshness.

PRODUCTION

5,500 bottles x 75 cl.

FOOD PAIRING

Puff pastry appetizers, smoked foods, shellfish, roasted white meats and red fruit or cheese-based desserts.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

100% Trepat

ANALYSIS

Alcoholic content: 11.5% vol
Acidity: 6.0 g/l (tartaric)
Sugars: 6.5 g/l

AGING

2 years

