



Name:	CHANTAL DE VALLFORMOSA
Year:	2006
Wine type:	Cava Brut Rosé
Varieties:	70% Garnacha 30% Monastrell
D.O.:	Cava (Penedès)
Vineyard location:	At our "Vallfort" and "Mas Granell" vineyards in Alt Penedès.

PRODUCTION

Harvest: Manual.

Garnacha: Second fortnight in September. Monastrell: 1st week of October.

Fermentation: (1st) in stainless steel tanks at a controlled temperature of 16°C. (2nd) in bottle using the Traditional Method.

Ageing: Minimum ageing of 12 months in bottle.

Optimum consumption period: During 2008 and 2009.

Bottle: Special white Vallformosa, 750 ml.

TECHNICAL DETAILS

Alcohol content:	12.00 % Vol.
Residual sugar:	9.80 g/l
Total acidity (H2SO4):	3.60 g/l
pH:	3,05

SAMPLING

Appearance: Cherry red with ruby tones. Fine, persistent bubble and light crown.

Nose: Elegant floral, fruity aroma (strawberry, raspberry), with slight mature notes.

Palate: Rounded, sensual palate, very feminine. Fresh in the mouth, pleasant and lively. Leaves pleasant sensations of fresh fruit in the after-taste.

SERVING:

Recommended for serving alone, as an aperitif or to accompany light meals.

Serve between 5°C and 6°C.

MEDALLAS Y PREMIOS:

Bronze Medal. Girovi 2008. Spain

Bronze Medal. Wine Masters Challenge 2008. Portugal