

## Corpinnat Argent Rosé Gran Reserva 2021 Gramona - 75 cl.



Cava Argent Rosé has only been vinified for a few years. Total production of only 4000 bottles.



### Vinification

Harvesting is followed by pneumatic pressing with 40% yield. Alcoholic fermentation with natural yeast cells according to the Método Tradicional with an aging "sur lattes" of minimum 30 months. 2nd fermentation under cork. Argent Rosé is marketed as Brut Nature.



### Storage potential

Drink as from: 2024  
Best moment: 2024-2027  
Until: 2029



### Wine style:

Long ageing sur lattes,  
gourmet wine



### Assembly

Pinot Noir (100%)



### Region:

Catalunya



### Appellation:

Corpinnat



### Wine estate:

Gramona



### To serve

Not too cold, 10°C in a wide flûte.



### Trial analysis

Beautiful sparkling pink. As we sniff it, we notice we are in the glass with something big. Complex, complete and with many leads. Both fruity notes of red pome fruit, fine toast and brioche, and vinousness. On the tongue, we get confirmation of the aromatic palette. Fine and very creamy mousse and a flavor statement that matches the greatest rosé bubbles of the world wine lake!



Biodynamic

### Description domain

The top of sparkling wines. A family estate, pioneer of the quality cavas and at the origin of the DO Corpinnat.