



VARIETIES

100% Pinot Noir

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 7.0 g/l tartaric acid

pH: 3,10



OT DE VINS EL CEP HøFFC-F ROSÉ 2024

D.O. PENEDÈS · COSTERS DE L'ANOIA

OT. ORIGEN+TERRER. A rosé of terroir with a marked Mediterranean character thanks to its freshness and aromatic intensity. Pinot Noir provides our rosé with fruit, complexity and elegance, always maintaining the freshness of a long after-taste.

VITICULTURE

This wine comes from Pinot Noir vineyard from Can Prats in Sant Llorenç d'Hortons, located in the privileged zone of the Slopes of l'Anoia. This vine is grown in accordance with the principles of organic agriculture, allowing a grape with the optimal level of quality to be obtained in order to produce this wine.

Year of plantation: 1990

Size of plantation: 2.8 x 1.2.

Training system: cordon-pruned

South east orientation.

Moderately deep soils, carbonated, with predominantly silty-loam textures, well-structured, porous, with frequent fauna activity. These soils are very suitable for winegrowing uses, and allow the character of the vine variety to be fully expressed.

HARVEST 2024

The 2024 harvest began in early August, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard. The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard.

Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

FERMENTATION IN THE CELLAR

Grapes harvested by hand. Quick entrance to the cellar using gravity-flow. Very gently pressing at low pressure without maceration, with extraction of free-run juice between 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature.

TASTING NOTES

Pale pink colour. Gentle aromas that little by little give way to more intense aromas of sweet red fruits, reminiscent of violet, with an elegant, subtle floral touch, which provides clearness and definition. In the mouth it is fresh with a delicate, captivating volume. Fruity, with a long after-taste.



CAN LLOPART DE LES ALZINES,
Espells, Sant Sadurn d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

