

J&C Essential Rose Pinot Noir

Juvé & Camps



100% Pinot
Noir



PENEDES



12% ABV



GENERAL INFORMATION

Made with Pinot Noir from our vineyards in Espiells, with clay-limestone and chalky-clay soils at an altitude of between 100–250 m above sea level, and from the vineyards of neighbouring winegrowers with whom we share the same philosophy of respect and care for the vineyard. Average age of the vineyard: 10 years, with vines planted more than 30 years ago.

Gentle crushing to obtain the free-run juice, light maceration for a delicate extraction of colour and primary aromas. Static and cold debourbage method. First fermentation at controlled temperature in stainless steel tanks, followed by malolactic conversion. Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts. Aged for a minimum of 12 months on its lees.

TASTING NOTES

Pale salmon colour with bright sparkles. Fresh red fruit and floral notes on a bed of yeast and lightly toasted bread. It is complex, tasty and round. Informal and youthful, while serious and well-balanced. Small, well-integrated bubbles.

Add sensations to a Sunday lunch with a rosé appetizer with a table of Iberian pork, a carbonara with guanciale and free-range egg or a cherry tomato focaccia, Provencal herbs and Mallorcan arbequina.