

J&C Reserva de la Familia Rose

Juvé & Camps



65% Xarel-lo
30% Pinot Noir
5% Red
Grenache



PENEDES



12% ABV



GENERAL INFORMATION

The finest Xarel-lo and Pinot Noir grapes from the Espiells estate, complemented by a small percentage of Garnacha from Mediona, come together to create Reserva de la Familia Rose: a sparkling wine that reimagines our hallmark label in a refined rosé expression. This cuvée showcases a clear commitment to Xarel-lo, a grape variety essential for sparkling wines with very long ageing.

This is a wine crafted for those who appreciate tradition, terroir, and elegance in every sip. Harvested by hand, the grapes are gently destemmed and softly crushed to extract a moderate yield of the most delicate free-run juice. The must undergoes static settling at 16°C before the initial fermentation in stainless steel tanks.

The three varieties ferment together, and the blend rests on fine lees for two months before being prepared for the secondary fermentation in the bottle. The minimum aging on the lees is 30 months.

TASTING NOTES

This rosé surprises with its pale colour, its subtle pastel nuances and a lively effervescence. On the nose, it reveals a harmonious combination of aromas of wild strawberries intertwines with the subtle notes of roses and the comforting aroma of freshly baked bread. On the palate, it captivates with its freshness and a crisp bubble that awakens the senses. Subtle notes of bitterness add complexity to this Brut Nature, while its long-lasting aftertaste leaves a lasting and pleasing sensation on the palate with exquisite elegance and sophistication.

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