



Cara Nord Celler, Trepát Rosé

Another NEW Rosé! Rosé All Day!

A joint project between our friend Tomas Cusine and two colleagues – they found just the spot in the Sierra Prades in the DO of Conca de Barbera located between the Priorat and Costers del Segre.

Region: Sierra Prades, Conca de Barbera DO

Grape variety: 100% Trepát

Alcohol: 13%

Production technique: Practicing Organic farming techniques, but not certified. Hand harvested, destemmed, crushed with a short pre-fermentation maceration (4-8 hours) followed by bleeding a portion of free-run juice. Aka Saignée Method of Rosé creation. After this process it spends 3 months in stainless steel tanks.

Characteristics: Cara Nord “North Face” are north-facing slopes 350 – 800 m above sea level, surrounded by a national nature preserve.

Outstanding nose with medium fruit aromas. Sharp combined with wild strawberries. In the mouth shows a poised acidity and a full-bodied lingering volume. Well-balanced with a nice mid-palate that contains some salty minerality.

Suggestions: Iberian Jamon, Charcuterie, spicy seafood dishes, Paella, Mediterranean dishes, Arancini

Ideal serving temperature: 12° C (55° F).

Availability: Consignment cases of 12

