

# PIT-ROIG

## Reserva Brut Nature

### 2017



**Aging:** Aged on its lees over 20 months



**Varieties:** 100% Pinot Noir



**Vol.:** 11,50 %



**Dosage:** Brut Nature



**Number of bottles:** 4.917



#### Production

We assume the responsibility of each and every step of the cavamaking process, from wine to bottle, and make a traditional elaboration. We pamper each bottle from the beginning to the end of aging. We make bottle rimes manually, we clear them on desks and hand-disgorg them one by one.



#### Our values

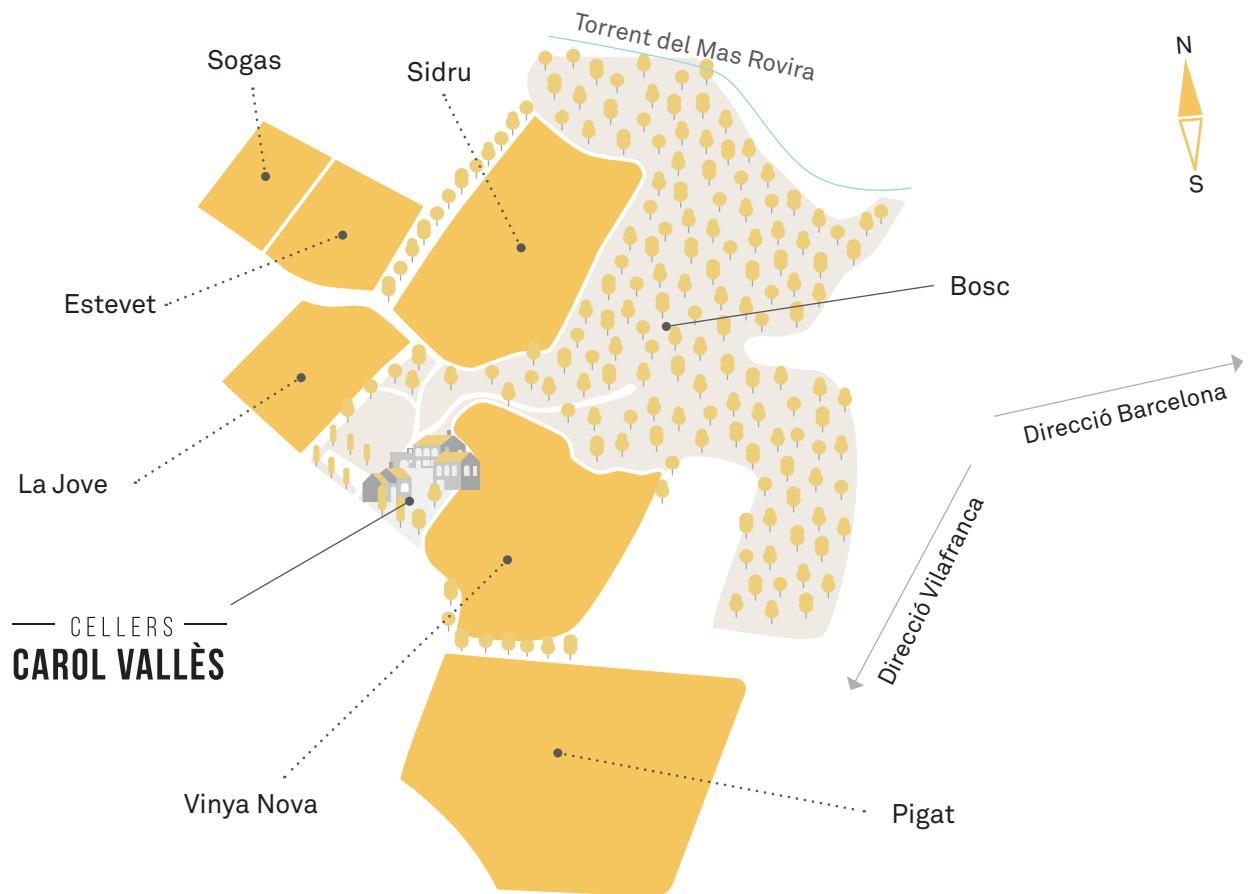
After a long and family tradition in traditional cavas production, Joan Carol's passion and concern led him found in 1996 Carol Vallès. He decides to settle the winery in his family old farmhouse Can Parellada, acquired by his great grandparents more than 100 years ago. Currently, the second generation, Guillem Carol, takes over the winery and does it with the same restlessness, passion, and values he has heritaged from his family: strong commitment to the environment, long agings, small and high quality productions, and a clear bet for the sustainability.



#### Organic Viticulture

All our vineyards of Macabeu, Xarel·lo, Parellada, Chardonnay and Pinot Noir are certified as organic by the CCPAE.

Organic farming is based on a careful observation of our terroir in order to coexist with it in harmony and carry out agricole treatment practices as much sustainable as possible. We do not treat with chemical insecticides, pesticides or herbicides. We also maintain spontaneous vegetation cover of the soil that favor the preservation of moisture and sponginess of the ground and plow it to get green manure. We do not apply chemical fertilizers favoring the biodiversity of the property that helps us protect the vineyard.



#### Appearance:

Cherry pink with copper reflections.



#### Nose:

Notes of red fruits (currant, blueberries, blackberries) and floral touches (petals of rose).



#### Palate:

Fresh with good structure and a good balance between acidity and carbonic that complement the notes of red fruit.



#### Food Pairings:

Ideal to start a good meal, sophisticated aperitif but also perfect partner for seafood, marinated fish, macerated, raw or salted. And why not, a salmon tataki or tuna sashimi.

An optimum cava temperature while tasting is between 8°C and 10°C, in order to favor aromas and expressiveness of the wine itself, preferably in a chalice kind glass.