Galilea BY FIONA

THE MIRROR OF TIME

by Fiona Fischer

A ROSÉ TREATED LIKE A GREAT RED

Super Nova *2016*

RED GRENACHE · CARIÑENA · SINGLE VINEYARD · MAGNUM 1.5 L

Super Nova was born of a simple, stubborn idea: that a rosé deserves the same respect as a great red. Macerated on its skins, fermented and aged in acacia barrique, then left in bottle until it was ready. One vineyard, eight hundred magnums: the 2016 was bottled only in large format. Let the explosion begin.

COLOUR	Light onion-skin, slightly deep.
NOSE	Spicy and mineral, with delicate bergamot and smoky notes. With air come apricot, citrus and orange blossom.
PALATE	Great length carried by strong minerality, a saline finish. The texture of a red, the freshness of a rosé: a wine for the table, not for the aperitif.

What time has done

HARVEST	MACERATION	BARREL AGEING	IN BOTTLE
2016	2 hours	5 months	Until ready
single vineyard, DO Montsant	*on the skins, before pressing*	*acacia barrique*	*before leaving the cellar*

VINIFICATION

The grapes are crushed and left two hours on their skins before pressing: that is where colour and substance are decided. Controlled fermentation in barrique, as for a red.

AT THE TABLE

Ceviche · Oysters and shellfish · White and oily fish · Sushi · White meats · Tapas

ALCOHOL	PH
13.5%	3.05

ACIDITY
6.7 g/L

A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

CELLER LAURONA
laurona@cellerlaurona.com
+34 977 83 17 12
cellerlaurona.com

Ctra. de Bellmunt s/n · 43730 Falset (Tarragona) · Spain

Wine is only enjoyed in moderation