

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 at least three years in bottle before leaving the cellar. 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.



2016

What time has done

HARVEST	MACERATION	BARREL AGEING	IN BOTTLE
2016	2 hours	5 months	≥ 3 years
<i>single vineyard, DO Montsant</i>	<i>on the skins, before pressing</i>	<i>acacia barrique</i>	<i>before leaving the cellar</i>

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

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