



CASA ROJO®

Moltó Negre

TREPAT



ELABORATION

Manual harvesting takes place during the first week of September, based on prior sampling to ensure the selection of the best grape clusters at their optimal ripeness.

The clusters are gently pressed to extract the free-run juice, which is used for the production of the base wine. Fermentation occurs in stainless steel tanks at a low temperature (16 °C), preserving the fruity aromas characteristic of the variety.

Once fermentation is complete, we obtain our Trepát base wine, which undergoes a second fermentation in the bottle, followed by an aging period of 10 months on the lees, adding complexity and elegance to the cava.

VINE

100% Trepát

MILLÉSIME

2024

ALCOHOL CONTENT

11,5% vol.

TASTING NOTES

Visually, it displays a pale straw-yellow color with golden highlights, accompanied by fine and well integrated, elegant bubbles.

On the nose, it offers good aromatic intensity, showcasing fresh notes of green apple and citrus, complemented by subtle floral nuances, dairy hints, and delicate pastry notes that add complexity. On the palate, it delivers a fresh and vibrant entry, with perfectly integrated bubbles that enhances its character. The flavor is delicately fruity, with a balanced acidity that provides freshness and a long finish, evoking Mediterranean herbs and toasted almond.