

ROSÉ SPARKLING WINE DUES TASSES 2022

- Nutritional information
- Technical information
- Recommendations



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Nutritional information

Ingredients: Grapes and sulphites from own fermentation

Values/100mL			
Energy	382,21	92,18	KJ/Kcal
Total fat	0,00	0,00	g
Saturated Fat	0,00	0,00	g
Total carbohydrate	13,48	13,48	g
Total sugar	0,72	0,72	g
Total alcohol	12,76	12,76	g
Protein	0,00	0,00	g
Salt	0,00	0,00	g

100ml: E=382,21KJ / 92,18Kcal



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Technical information

Cal Felip-Turons de Vilafranca-La Granada

Formation: Miocene	High: 272m
Composition: Texture loam, clay loam, mixed with calcareous and stoneware rock and shale	Cultivable Land and Planting Year: 1Ha / 1992
Orientation: Southeast	Grape Varieties: Ull de Llebre 100%

Viticulture

Regenerative agriculture, manual harvest in boxes of 15Kg on August 24th, 2021.

Winemaking

Direct press.

Spontaneous fermentation at a controlled (15-19°C) in steel tank

Date Bottling is August 28th, 2022

Rosé sparkling wine made by the ancestral method

Wine without additives

Bottling

992 bottles presented in boxes of six 75cl bottles.

Analysis

Alcohol: 12,76 % vol.	ATT and AVA: 4,82 g/l; 0,54g/l
pH: 3,63	Sugar: 7,16 g/l
Total and free SO₂: 12mg/l; 8mg/l	Malic acid and Lactic: 0,05g/l; 1,51g/l



Recommendations



WINE_{in}**MODERATION**

ELEGIR | COMPARTIR | CUIDAR

Alcohol abuse is dangerous for your health

Always drink in moderation



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