



## PRODUCT DATA SHEET: ROIG BOIG SPARKLING



<b>Cellar</b>	LA SALADA
<b>Product name</b>	ROIG BOIG (SPARKLING)
<b>Apellation</b>	Without origin denomination
<b>Harvest</b>	2020
<b>Type</b>	SPARKLING ROSE WINE
<b>Coupatge</b>	Sumoll, Roigenc, Mandó, Cannonnau, Mònica, Torbat, Parellada, Xarel.lo, Macabeu, Malvasia de Sitges
<b>Analytical</b>	Alcohol 11,94 pH 3,4 Acidity 5,7 g/l (Total tartaric acidity) Unfiltered. No added sulfites. Natural sulfites 6 mg/l. Indigenous yeasts.
<b>Elaboration</b>	Harvested by hand in small boxes and subsequent cold maceration. Pressed directly except 5% of red varieties macerated during 20 days.
<b>Aging</b>	1 month in stainless steel tanks
<b>Characteristics</b>	Light, fresh, fruity, low alcohol, easy to drink. Serve cool.
<b>Vineyard</b>	Blend of experimental varieties grapes. Vineyard planted in 2006 with ancien catalan grapes.
<b>Terroir</b>	Calcareous clay soils
<b>Observations</b>	Organic agriculture. From our vineyards. Native grape of Penedès