

L'Apical Para-Roques



ANCESTRAL ROSÉ



Zone: Penedès

Varieties: Big Sumoll grape, Llorenç del Penedès, Tarragona. Ecological Agriculture certified.

Harvest: Manual.

Vinification: Monovarietal of Sumoll is elaborated according to the Ancestral method. Which is the oldest art in producing sparkling wines. Short period of skin contact. The fermentation of the must of Sumoll starts in an open stainless steel tank and kept at a constant temperature (13-16°C); spontaneous fermentation with indigenous yeasts. At the end of fermentation, with a low density, it is bottled with a cap and shutter to end the fermentation in the bottle and consequently start making the foam.

Bottling: September.

Disgorgement: After about nine months of bottling, with periodic tasting controls to avoid reductions, manual disgorgement with ambient temperature, to separate the solid parts of the wine resulting from fermentation (lees and secondary products). It is the most natural L'Apical wine. No type of liquor, clarification or other external products, or any filtration process, has been added to any of its production process.

Aging: A minimum of 9 months of aging in the bottle with its bottle cap and in contact with its lees, from the bottling to the disgorgement.

Production: Limited production of 1200 bottles.

Tasting notes: Rosé sparkling wine with orange/salmon tints and violet reflections. Nice and pleasant bubble. Good aromatic intensity marked by notes of intense varietal bouquet of fresh citrus fruits such as pomegranates, grapefruits or strawberries. A wide range of aromas on a delicate but noticeable floral and anise background. On the palate, we enjoy a tempting entry, a flavourful evolution, fruity and balsamic. A certain sensuality marked by the role of its lees, as well as a citric and fresh acidity. Lively, persistent and well integrated bubble. Long aftertaste with a delicate and gastronomic bitterness, pleasant acidity and dry on the finish, characteristics derived from the variety.

Service temperature: we advise you to taste it cold, between 8 and 10°C; At this temperature, it will allow appreciation of all the aromatic characteristics derived from the aging and from this variety.

Pairing: The Apical ParaRoques Ancestral Rosé is a very versatile sparkling wine gastronomically; perfect for all kinds of cold starters and tapas such as prawn cocktail, carpaccio, pâtés, salads, sushi ... but also very easy to combine with fish and seafood such as tatakis, grilled octopus, oysters ... and even all kinds of vegetables, smoked food and cheeses, until you reach desserts. Great power to degrease the palate and very digestive bubble. Its elegance and pleasure on the palate make it very apt for drinks and toasting.

Final impression of the wine makers: This sparkling wine comes from the first vineyard we planted. Our work into the rescue and re-emergence of old, traditional varieties from the Penedès is shown in this wine. Purity and naturalness.

