

P.Ferrer Bosch Cuvée Rosé

P. Ferrer Bosch sparkling wine was born in the unique Gualtallary terroir, a 100% Pinot Noir sparkling wine by traditional method. Aromas of berries, fresh, round and elegant on the palate, with a well-integrated sparkle.

The name of this great wine is in honor of the founding father of Freixenet and first winemaker to make the very first “traditionnelle méthode” Freixenet sparkling wine bottle, more than a hundred years ago: Don Pedro Ferrer Bosch.



Winemaking:

100% Pinot Noir.

Specially selected vines for sparkling wine, handpicked grapes with a 9 ton yield per hectare. Four different types of Pinot Noir wines were selected for the coupage, (the blending), a very interesting blend produced as “blanc de noirs”.

The second fermentation takes place in the same bottle, following the traditional method, ageing on lees takes place over 16 months, then nished as a Brut Nature AZ 2,8 g/l.

Taste Note:

Pale and clean pink colour.

Fine, persistent mousse rising to a light and elegant crown.

Weakly scented, aromas of berries and hints of mineral notes, typical Pinot Noir. A wine with an appealing opening palate, gentle, balanced, with a well-integrated sparkle and a long, lively nish.

Service: 8° C.

Food Affinities:

Seafood, pasta with basil sauce, “paella” and great companion for grilled beef. Also a good match with fruit pies like cranberry pie.