

BUJONIS



Producer profile

Owned by: FincaHeretatSabartés

Winemaker: Oscar Llobart

Total hectares under vine: 300

Estate founded: 1984

Winery production total:
2.000.000 bottles

Region and appellation:
Catalonia – DO Cava

Cava Brut Rosé

Wine description

The Bujonis Cava Brut Rosé is made from our finest Pinot Noir grapes together with a small part of Garnacha. The Pinot Noir comes from the old vines that surround the winery and the Garnacha from Sabartés Estate south of Sant Sadurní d'Anoia. The soil consists of sand and gravel with a high content of limestone. The climate is Mediterranean with mild winters, rainy springs and warm summers. Only free-run grape juice is used for this cava (approximately 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method.

Tasting notes

Bright pink color with small persistent bubbles. Fragrant aromas of cranberry, strawberries, cherry blossom, and rhubarb. On the palate it is flavorful, crisp, refreshing and with a persistent stream of small bubbles. Long, elegant and pleasant finish.

Vineyard characteristics

Production area/name of vineyard: Finca Sabartés

Size of vineyard: 14 ha.

Soil composition: Clay and limestone

Training method: Royat double and guyot

Altitude: 250 m.

Exposure: South

Vines/ha: 3500 - 4500

Yield/ha: 7500 kg.

Year of vineyard plantation: 2001 - 2006

Winemaking and aging

Varietal composition: 90% Pinot Noir, 10% Garnacha

Harvest time: 28th of August

First vintage of this wine: 2006

Number of bottles produced: 55.000

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 17 days

Fermentation temperature: 15 °C

Length of maceration: 8 hours

Aging

Length of aging before disgorgement: 12 months (minimum)

Analytical data

Alcohol: 12,0% vol.

Residual sugar (dosage): 8,0 g/l

Acidity: 6,04 g/l

pH: 3,36