

Gran Sello

D.O. CAVA - Comtats De Barcelona

ARAEX
Grands
Spanish Fine Wines

Brut Rosé

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 737 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

The harvest

Starts at the end of August and extends till the end of October. It is usually carried out manually and the grapes are transported to the winemaking cellar in boxes containing 25-30 kgs or in small stainless steel trailers when the vineyard is close to the cellar.

Vinification

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 15°C to avoid the colour of the skins dyeing the must. The purest must is obtained by pressing the grapes lightly, so it does not contain tannic materials that confer sourness to the wine. Once the must has been filtrated, yeasts are added to the base wine to start the fermentation process at a constant 16°C to preserve its primary aromas. For the second fermentation, the bottles are stored in underground cellars at a constant 15°-17°C where they are in contact with their lees.

The ageing

This Cava spends a minimum of 12 months in the bottle. After this period, sediments are decanted naturally and removed with a minimum loss of sparkling wine and expedition liquor is added.

Tasting notes

Colour: Attractive cherry blush colour. Fine and persistent bubbles.

Nose: Good intensity with clean aromas of ripe fruit.

Palate: Fresh, fruity, pleasant, with good structure and medium intensity.

Food pairing: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice, seafood and light fish dishes.



GRAN SELLO

Technical data

Varietals	100% Trepat
Vine Age	Over 25 Years.
Fermentation Temperature	16°C
Fermentation & Maceration Period	10 Days
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,4g/L
pH	3.07
SO2 free (mg/l)	13mg/l
Residual sugar (gr/l)	12-14g/L
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadá



ULTIMATE WINE
CHALLENGE -
2019
USA