

LOOPS 2024 - TREPAT ANCESTRAL ROSÉ

dues
voltes
VINS de TERRITORI



Winemaking and aging

Area: Solivella (Tarragona)
Certification: Varietal wine
Type of soil: Limestone soil
Variety: trepat
Harvest: September 23th
Aging: 6 months in bottle
Nº of bottles: 412 bottles

Analytical data

Alcohol: 11 % vol
Volatile acidity: 0,8 g/L
Residual sugar: 0,88 g/L
Total acidity: 5,94 g tartaric acid/L
pH: 3,35
Total sulphites: <10 mg/L Non added sulfites

The "Dues Voltes" project brings together unique vineyards that represent distinctive local varieties, perfectly capturing the organoleptic characteristics of their respective territories.

THE ESTATE

Mas del Duc is a Trepát vineyard located on the southern slope of the Talla mountain range, in Solivella, Conca de Barberà (Tarragona).

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Sparkling wine made from a single fermentation [ancestral method]. The grapes are destemmed and directly pressed. The skin contact—and thus the color—comes from the pressing time, approximately two hours.

Fermentation begins in a stainless steel tank and is completed in the bottle once fermentation is nearly finished.

After six months of aging in bottle, the wine is disgorged to remove the lees.

TASTING NOTES

Color: Ruby.

Aroma: High intensity. Dominated by red fruit aromas with secondary notes of yeast.

Taste: High intensity. Dry. High acidity. Low alcohol. Low tannins with a long finish. On the palate, the bubbles are well integrated, with flavors of tart red fruit.

Development: Perfect to enjoy now, but with potential for further bottle aging.

A wine that will 100% surprise you.

Serving temperature: 6–10 °C

CELLER
dues
voltes

