

“The "Rosé" concept reinforced by the complexity provided by the character of our terroir”

Pujol-Busquets Family

Alta Alella LAIETÀ Rosé

Gran Reserva



Technical Sheet

Cava type	Brut Nature Rosé Gran Reserva / Organic certified
Integral Producer	100% produced on the winery's property
Available in	750 ml
Grape varieties	Mataró (Monastrell)
Vintage	2019
Fermentation	100% stainless steel vats
Ageing	Minimum 36 - 48 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic soil)
Altitude	100m - 220m
Orientation	Southeast
Rainfall	550 mm/year



Winemaking

Cava made from organic grapes. The personality of the Cavas from Alta Alella is reinforced in this cava through the use of our most genuine grape variety, Mataró (the name of the Maresme region capital). After a cold maceration for 10 hours to obtain the desired colour, the grapes are gently pressed to obtain the first pressing must, which is then fermented in stainless steel vats. Made with the traditional method, this cava has been aged on its lees for a minimum of 36 months and it is released to the market just after being disgorged, with the date of disgorgement and the exact ageing months of each bottle indicated on the label.

Vintage 2019

Ideal weather conditions during the vegetative cycle in Alta Alella's vineyards allowed an extraordinary plant development. The intense heat at the end of July caused a positive stop on the vines' growth with no water stress thanks to the reserves from the spring rains. During the summer, well-dosed precipitations combined with lower temperatures than previous years, allowed an optimum grape ripening. All in all, it has been a vintage with balanced yields, exceptional healthy grapes and maximum quality.

Wine Tasting Notes

Sight - Strawberry and toned tile colours that varies by vintage.

Nose - Violet and red fruit aromas, typical of the Mataró variety, with an aftertaste of almonds as a result of the long ageing in bottle.

Palate - Fine silky bubbles on the palate. Tasty flavours resembling those of red fruit and long ageing. Marked minerality and salinity. Very tasty and persistent.

Prominent Awards and References

- Guía Peñín 2025 - 92/100
- Guía Proensa 2025 - 91/100
- Wine Enthusiast 2023 - 94/100
- James Suckling 2023 - 91/100


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