

# PINORD

## PRESS RELEASE

### Pinord Wineries launch *La Nansa* their new sparkling rose

In 2005, Pinord were the first wineries to elaborate sparkling wine in Spain. They have now launched their new sparkling rose, **La Nansa**, a wine which undergoes two fermentation processes, the second in an isobaric tank with approximately 2bar pressure.

The fine bubbles are produced by the fermentation of the residual sugars in the grape. They give the wine the special fruity characteristics so light and sumptuous in the palate. La Nansa is a wine that can be drunk at any time.

#### **La Nansa**

Organoleptic analysis:

An intense red with garnet and violet hues. It has a light fizz and light aromas of fresh fruit with hints of forest fruits. In the mouth it has a certain strength and aromas of red fruits like raspberry, blackcurrant and redcurrant are more predominant. The combination is smooth and delicate, very drinkable.

**PINORD WINERIES** is a family run enterprise situated in Vilafranca del Penedès. Pinord has a long history of wine making and bottling. The vineyards in the area cultivate different varieties such as the whites : Macabeo, Xarel-lo, Parellada, Chardonnay and Gewürztraminer, and the reds: Tempranillo, Grenache and the renown varieties, Merlot and Cabernet Sauvignon. Pinord have been pioneers in adapting these last two varieties to the soil of the Penedès Region.

Vilafranca del Penedès, 1st. August, 2006