



Brut Rosé

D.O. Cava

Varieties

100% Trepat

Type of wine

Sparkling wine with 12 months of Cava aging

Analytical parameters

Alcohol: 11.5%, Acidity: 5.4 g/l, Residual Sugar: 10 g/l (+/- 10% tolerance)

Winemaking

Harvest is carried out at night to avoid high temperatures and premature fermentation. Grapes are quickly transported to the winery and cooled to 15 °C. The best must is obtained by gently pressing the grapes so that it does not contain tannic substances that add acidity to the wine. Once the must is filtered, yeast is added to the base wine to start fermentation at a constant temperature of 16 °C, preserving primary aromas. For the second fermentation, bottles are stored in underground cellars at a constant temperature of 15-17 °C, where the wine remains in contact with the lees. This Cava spends a minimum of 12 months in bottle to reach Cava de Guarda category. After this period, sediments naturally settle and are removed with minimal loss of sparkling wine before adding the dosage.

Tasting notes

Color: Attractive cherry red. Fine and persistent bubbles.

Nose: Good intensity with clean aromas of ripe red fruits.

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

Food pairing

Perfect as an aperitif, also pairs with salads, rice dishes, seafood, and light fish dishes.

Awards

- 90 Suckling - 2020 (USA)
- IWC - 2016 (UK)
- CONC.MONDIAL BRUXELLES GOLD - 2015 (Belgium)