



Cava Castell d'Olèrdola Brut Rosado

Designation of Origin: Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

Varietals: Trepat (60%), Monastrell (20%), Garnatxa (20%).

Base wine: Elaborated with selected grapes from vineyards of the Cava D.O.

Winemaking: Temperature controlled fermentation of the first must.

Ageing: About twelve months in bottle, before disgorging.

Graduation: 11.50 % by Vol.

Total acidity: 4 g/l. (s.a.).

Residual sugar: 10 g/l.

Type of bottle: Cava, white, 75 cl.

Tasting note: Pale cherry red. Clean and bright. Its generous stream of fine bubbles forms a crown. It has a fruity aroma with a slight ageing tone. This wine has a complex and fruity taste, sweet and with a good balance in the mouth.