

Planas Albareda Cava Brut Rosado

ECO

Tasting note

Beautiful strawberry coloured cava. Fine and persistent bubbles. Refreshing and crispy on the nose with a predominance of red fruits. On the palate, expressive and well-structured with memories of berries. The fine bubble makes this cava suitable for drinks as well as with food.

Serving temperature

Recommended serving temperature around about 6°C.

Gastronomy

This cava goes perfectly as an aperitif, with powerful seafood, rice dishes and white meat. It also goes well with desserts and fruit.

Vinification

The vines are thoroughly controlled, and the process of the harvest is done with absolute care to achieve maximum quality production. This cava has matured 15 months in the bottle. No added chemical tools and sulphites are added to this cava.

Surrounding area

The Denomination of Origin (D.O.) Cava is located in the traditional Penedès area. The composition of the land varies from clay-limestone areas to sandy soils, where the vines plant their roots at different depths. The climate is typically Mediterranean, mild in winter and not too hot in summer. All this, combined with a moderate rainfall distributed along the year, provides an optimal microclimate to produce sparkling wines.



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Wine description

Zone	D.O. Cava
Variety	Pinot Noir, Garnacha
Alcohol	11,5%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	28 x 19 x 32 cm
Weight	11 kg
Per pallet	90 cases

Sustainability:

Vinotage is committed to taking sustainable measures during our production process: Reduction of carbon footprint, managing glass container recycling, use of recycled material for packaging and corks, water management and use of green energy.

