

Briza del Mar Cava Brut Rosado

This cava has a pale pink colour. Fresh and expressive primary aromas such as strawberries along with dried nuts and baked bread notes. Primary red fruit flavours combined with those from the ageing on lees. Fresh with medium structure. Good balance between the acidity and the fruit concentration

Serving temperature

Recommended serving temperature between 5 – 7 °C.

Gastronomy

This cava goes well as an aperitif and has the perfect balance of dryness, bubbles and fruit to enrich any dining experience.

Vinification

Each grape variety produces a base wine that is made separately in stainless steel tanks at a controlled temperature. Cultivated and made according to the "traditional method", which means it is only fertilized with organic fertilizer, leaving healthy vines and grapes with a high content of minerals. In addition, no chemical tools are used and this sparkling wine has a minimum of sulphites.

Surrounding area

The Denomination of Origin (D.O.) Cava is located in the traditional Penedès area. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is typically Mediterranean, with mild winters and summers. All this, combined with a moderate rainfall distributed along the year, provides an optimal microclimate to produce sparkling wines.



Wine description

<i>Zone</i>	D.O. Cava
<i>Variety</i>	Trepat Garnacha Monastrell
<i>Alcohol</i>	11,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	30 x 19 x 32 cm
<i>Weight</i>	11 kg
<i>Per pallet</i>	85 cases



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