



Cava Masia Perelada 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: Garnatxa (60%), Monastrell (22%), Pinot Noir (18%).

Winemaking: Temperature controlled fermentation of the first must.

Ageing: The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar about twelve months before disgorging.

ABV: 11.5% by Vol.

Sugar: 10 gr/l.

Acidity: 3.90 gr/l (s.a.).

Type of bottle: Cava, A.V., 75 cl.

Tasting note: Pale, bright, cherry red. Generous detachment of fine bubbles that form a crown. Clean, fruity aroma, with some notes derived from its ageing. In the mouth it is complex and fruity, smooth, and well balanced.