

ROSÉ

PAUL CHENEAU
CAVA – Brut Rosé



Guarda
Comtats de Barcelona



Manually harvested grapes. Pinot Noir at mid–August. Grapes coming from the vineyards with the average age of vines between 25 and 30 years and controlled by our team of viticulturists and the Technical Department



70% Garnatxa
30% Pinot Noir



Between 5 – 7 °C



Very bright, attractive, cherry–pink color with well-developed small and constant bubbles forming a gently rosary



Intense notes of fresh red fruits and hints of fine lees and dried berries, together with subtle, yet very attractive fragrances of fresh strawberries



On the palate this cava explodes with juicy red fruit flavours. Rich, lively and well-balanced. Lingering and pleasant after taste with elegant carbonic finish



Recommended as an accompaniment to pasta, rice dishes and fish or seafood, prepared with light sauces as well as all kinds of poultry. It goes ideally with red and black fruit desserts



Between 12 - 20 months



Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. Fermentation takes place in stainless steel tanks at a very low temperature between 12 -14 °C for several days. The *coupage* wine obtained undergoes 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees.



Alcohol Content 11.5 % vol.
Total Acidity 4.0 g/l. ATS/ 6.1 g/l. ATT
Total Sugars 12 g/l.
CO2 Overpressure 5.5 bars

