


# UNPLUGGED

CAVA – Brut Rosé Barrica  
Reserva

# 2018

vintage



Guarda Superior -  
Comtats de Barcelona  
Anoia - Foix



Early harvest starting mid-August



85% Pinot Noir  
15% Chardonnay



Between 6 – 8 °C



Soft salmon-pink color. Fine and constant bubbles forming a medium sized rosary



Fresh aroma with candied undertones of baker's custard and pineapple. Remaining aromas of red fruit jam with subtle vanilla hints, as the result of barrel ageing



A lively and fresh attack with a pronounced acidity. Mouthful with an elegant aftertaste and creamy finish.



A fine and delicate aperitif. Ideal with red shrimps, and seafood. It also matches with Japanese cuisine and typical Spanish rice dishes. It combines perfectly with Iberica charcuterie



Bottle ageing: 36 – 48 months.



Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak to extract primary aromas and obtain the required color. One part of the must is then fermented in stainless steel tanks at a very low temperature between 12-14 °C in order to maximize the secondary aromas. The other part undergoes fermentation in new French and American oak barrels and also in new acacia barrels. It continues with maturation on the lees and “bâtonnage” applied once a week. This coupage wine undergoes a 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases the mannoprotein content in the cava in order to achieve a velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees.



Alcohol Content 12 % vol.  
Total Acidity 4.0 g/l. ATS/ 6.1 g/l. ATT  
Total Sugars 6 g/l.  
CO2 Overpressure 5.5 bars



2022 Guía Peñín  
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91 points  
90 points

