

PAUL CHENEAU // ROSÉ



Type CAVA – Brut Rosé **Winemaker** Joan Rovira

Harvest Manually harvested grapes. Pinot Noir at the mid–August and Garnacha at the beginning of September. 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

Grape Varieties 70% Garnacha 30% Pinot Noir

Winemaking Process 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

Bottle ageing Between 12 and 20 months **Service Temperature** Between 5 – 7 °C

Análisis Sensorial

Appearance Pale, salmon color with rose petals undertones. Small and constant bubbles, perfectly integrated, forming a gentle & lasting crown.

Nose Delicate & elegant scent with red fruit notes, strawberries, cherries, pomegranate. Fresh & clean aroma.

Palate Smooth and silky entrance. In the aftertaste, red fruit aromas are amplified together with floral notes. Balanced, with vibrant acidity. Fresh and elegant finish.

Food Match Ideal to drink with fresh salads, carpaccios, sushi, pasta dishes as well as paella. It goes ideally with fruit desserts and pastries,

Technical Analysis	Alcohol Content	11.5 % vol.	Total Acidity	4,0 g/l. ATS / 6,1 g/l. ATT
	Total Sugars	10 g/l.	CO ₂ Overpressure	5.5 bars

Awards	2019	Catavinum World Wine & Spirits Competition	Silver Medal
		San Francisco International Wine Competition	Gold Medal

CAVA Brut ROSÉ

Paul Cheneau®

R.E. 8B

Paul Cheneau "El cava con expresión francesa" elabora un vino rosado perfectamente equilibrado, con el 85% de la variedad Trepát y 15% de Pinot Noir.
MARIDAJE: Su carácter fresco y alegre lo convierte en un comodín para cualquier momento del día. Se recomienda para pastas, todo tipo de aves, así como carnes suaves y pescado. Combina con postres de repostería y fruta.

Paul Cheneau "The Spanish Sparkling with French expertise" elaborates a perfectly balanced Rosé wine with 85% grape variety Trepát and 15% Pinot Noir.
ACCOMPANIMENTS: Its fresh and cheerful character makes this an allpurpose cava for any time of the day. It is recommended for pasta, all kind of poultry, light meats and fish. It combines with pastry desserts and fruit.



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6 - 8° C



VOD/0000856/03

CONTIENE SULFITOS - CONTAINS SULFITES
 CONTIENS SULFITES - INHALT SULPHITES

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