

Cava RESERVA DE LA MÚSICA Rosé 2018

A cava from red Grenache grapes. It is one of the very first cavas made from this grape 100%. Since 2007 vintage it is named “Reserva de la Música”, thanks to our connexion with the famous cellist Pablo Casals, born in our village of El Vendrell.

Red grape soul, freshness, character, fragrance.



Varieties

100% Red Grenache (high altitude vines between 500-700 m. high)

Winemaking process

Grapes are destemmed and crushed, 1 h. of skin contact with the juice at the pressing machine.

Fermentation at 15 °C for 2-3 months.

Average bottle ageing period of 24-30 months.

3 gr/litre sugar dosage is added after disgorging.

Warm disgorging, semi-manual.

Disgorging date on the back label (L-MMY).

Tasting notes

Pale pink salmon colour. Citric flavours (candied orange and mandarine). Intense acidity that makes it vibrant. Round with long aftertaste. Good carbonic strength with small bubbles.

Pairing suggestion

Combine with rice, white meat, pasta, seafood, spicy sauces and Asian cuisine.

Label

Label symbol of the carbonic movement and rhythm but also a pentagram and instruments (strings, keyboard, pipes). Colors inspired on the vineyard seasonal colors.