



CASTELL DE CALDERS

MAKE EVERY MOMENT BECOME MAGICAL



TECHNICAL DATA

Cava Brut Rosé

DESIGNATION OF ORIGIN

D.O. Cava

GRAPES

Trepat, Garnacha

OAK

No

ALCOHOL

12% vol.

TASTING NOTES

Intense lively and brilliant rose coloured cava. Persistent and small bubbles which rise in rosary create a crown. Initial nose is pleasant, intense and delicate. This is followed by an aroma reminiscent of small red fruits. Full, warm and pleasant in the mouth, with a solid, lingering finish.

PAIRING

Castell de Calders Rosé is ideal as a cool summer aperitif, because of its lively and pleasant palate. It pairs with light starters such as salads.

Recommended serving temperature between 6° and 8°C.

DO CAVA, MAGIC MOMENTS

First Cava bottles were produced in 1872 thanks to technical innovations which allowed the cellars to control the second fermentation of the wine inside the bottle. But it was during the second and third decade of 20th century when Cava production started its boom. Consolidated in the 80s, nowadays Cava is one of the most dynamic and prosper sectors in catalan viticulture.

The DO Cava expands along the mediterranean area, with vines at an average altitude of 300m above the sea level. The climate is temperate, with many sun hours during the year.

LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa
· Botellas - Caja
· Bottles - Carton

6

· Caixes - Palet
· Cajas - Palet
· Cartons - Pallet

80

BARCODES

· GTIN_13: 8411045811728
· GTIN_14: 18411045811725