

TECHNICAL DETAILS



CAVA TRES NAUS

Brut Rosé - intense -

TYPE of WINE	ROSÉ CAVA - sparkling wine - Traditional Method -
D. O.	D.O. CAVA
TYPE	BRUT
GRAPE VARIETIES	100% Trepát
AGEING	2nd fermentation in bottle From 10 Months on its lees
BOT. SIZE	75 cl.
ALC. CONTENT	11,5% vol.
TOTAL ACIDITY Tart.	5,19 g/l.
SUGAR CONTENT	6 g/l.
ALLERGENS	Contains Sulphites / Suitable for Vegans

WINE ELABORATION

Selected from the vines of the area of Conca de Barberà. Monovarietal winemaking. Destalked, 4 to 6 hours skin-contact, soft pressed and cold cleaned. Alcoholic fermentation in stainless steel tanks at low temperature (15°C - 17°C) to proceed with the "tirage" and later commence 2nd fermentation in the bottle. During autolysis, the TREPAT transfers the unique character and personality of the soil and the area. Approximately 10 months later the cork is removed from the bottles and the expedition liquor is added for its enjoyment.

DESCRIPTION AND RECOMMENDATIONS FROM OUR WINEMAKER

TASTE Sight Bright intense between cherry and strawberry rosé with subtle violet hues and integrated fine bubbles.

Nose Expressive and intense strawberry and cherry aromas blended with wild berries over fine notes coming from the ageing.

In the mouth Very passionate and full red fruit aromatic sparkling wine. Grand personality, balanced, with a fantastic carbonic integration, refreshing acidity and medium-light bodied.

FOOD PAIRING Paella (rice), black rice and risottos are the most notable dishes to pair with this Cava, although the Asian cuisine is also a good option with its aromatic carpaccio's of fish or meat or its famous Japanese sushi.

SERVING TEMPERATURE, we recommend between 6°C and 8°C.

