

## TECHNICAL DETAILS



### CAVA TRES NAUS

**Brut Rosat - pale -**

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 12 Months on its lees
BOT. SIZE	75 cl.
ALC. CONTENT	11,5% vol.
TOTAL ACIDITY Tart.	5,05 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, 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 12 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 pale rosé with subtle salmon-colored hues and well-integrated bubble.

Nose Elegant and clean floral aromas blended with wild berries and white fruit lying over fine notes coming from the ageing.

In the mouth expressive and aromatic sparkling wine. Nice complexity. Gentle beginning, balanced, with a perfect integration of the carbonic, refreshing acidity and slight body.

**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.

