

Cava RESERVA DE LA MÚSICA Rosé 2013

“Can you taste the Music?”



A Cava which is made entirely of Red Grenache grapes. The vineyards are at a high location, planted at an altitude of over 700 meters. The expression of this grape is notable, as well as being very delicate and loaded with fragrance. The music is present from beginning to end!

Grape Varieties

100% Red Grenache

Winemaking

Fermentation at 15°C for six weeks. Average bottle ageing of 24-30 months. 4g/L sugar is added after the disgorging process (Brut class). Manual process of riddling (A-frame).

Tasting note

Pale salmon rosé colour. Bouquet offers up a complex variety of harmonious aromas, with notes of sour cherries, green apple, strawberry, and cream, pearly minerals and floral perfume. Persistent carbonic strength with small and delicate bubbles.

Pairing suggestions

Oysters at a beach bar, crabcakes, and sushi with avocados. It's rich enough to balance a quiche with gruyere and bacon or a pork tenderloin with mushrooms.

Label

The label is a symbol of the carbonic movements and rhythm. It is also a pentagram as well as being an interpretation of instruments (strings, keyboard, and pipes). Colours are inspired from the vineyards and the seasonal shades..