

## CAVA BRUT PINOT NOIR

### GRAPE VARIETY

100% Pinot Noir.

### GRADUATION

12% vol.

### ELABORATION

Soft extraction of free-run must. Slowly fermentation, between 15 and 17°C. Second fermentation and ageing in bottle with constant temperature. In disgorgement adds liqueur d'expédition.

### AGEING

In the bottle 12 months in its lees.



### TASTING NOTE

**On the eye.** Refined rose.

**On the nose.** Delicate and powerful with cherry and strawberry flavors.

**On the plate.** Opulent and creamy.

### FOOD PARING

This cava can be enjoyed with salads, pasta and rice. Meat, smoked, and Japanese cooking.

### TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 5-7°C.