



PARÉS BALTÀ ROSA CUSINÉ

2016 Microcuvée Cava | D.O Penedès

Rosa Cusine cava microcuvée is made from 100% Red Grenache grapes cultivated according to Organic and Biodynamic techniques. The vineyards are located at 800 m. above sea level in the Penedès region. Rosa Cusine cava is fermented in stainless steel tanks at 16 °C for 16 days. The second fermentation in the bottle takes 48 months. No oak ageing. Limited edition of only 3203 bottles. FOOD PAIRING: Steamed vegetables, tuna tartare, grilled salmon

Tasting notes

Aroma

Tiny bubbles burst into delicate yet ample notes of dried and jammy fruits.

Taste

The palate is vibrant and creamy with luscious notes of ripe raspberry fruits.