



PARÉS BALTÀ ROSA CUSINÉ

2019 Microcuvée Cava | D.O Penedès

The 2019 harvest in Penedès enjoyed ideal weather conditions for vine growth. The high-quality, healthy grapes had the optimal acidity and sugar levels suitable for various winemaking styles. Rosa Cusine Cava Microcuvée is made from 100% Red Grenache grapes cultivated according to organic and Biodynamic farming. The vineyards are at 800 meters 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. There is no oak ageing. The 2019 Gran Reserva vintage was produced in limited quantities. FOOD PAIRING: Steamed vegetables, tuna tartare, grilled salmon

Tasting notes