

MISA IMPORTS & CUVÉE  
*Estates from Spain*

Castell de Sant Pau Brut Rosé  
 Maset



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Cava
<b>VARIETY</b>	Trepat and Garnacha
<b>AGE OF VINES</b>	+45
<b>FARMING</b>	Sustainable
<b>SOIL</b>	Clay and Limestone
<b>ALTITUDE</b>	200-300 meters
<b>FERMENTATION</b>	Mechanic harvest from the most extensive vineyard in the region of the Salnés. Sustainable farming. Made with Trepat and Garnacha from more than 45 years old vines. First Fermented in tank over lees for 6 months.
<b>AGING</b>	Second fermentation in bottle, aged on lees for 12 months.
<b>ALCOHOL</b>	11%
<b>PAIRING</b>	Party appetitif, tartare (salmon or beef), seafood, tuna, barbecued chicken, barbecued pork , barbecued smoked-paprika pork chops.

**TASTING NOTES**

With a bright pale pink color and fine abundant bubbles, this cava offers fresh and intense red fruit aromas as well as some exotic notes like grenade. The palate has a light, fresh and fruity attack, the finish is elegant and persistent.

**LOGISTICS**

<b>Packing: 6 bottles</b>			
L: 10.63 In	W: 7.09 In	H: 12.80 In	Wt: 10.21 kg
<b>Pallet: 115 cases x6 bottles</b>			
L: 39.37 In	W: 47.25 In	H: 66.69 In	Wt: 1210 kg