

Castell de Sant Pau BRUT Rosé

Maset



COUNTRY	Spain
APPELLATION	Cava DO (Catalonia-Penedes)
VARIETY	Trepat (80%) and Garnacha (20%)
AGE OF VINES	35-45
FARMING	Mechanic harvest from the most extensive vineyard in the region of the Salnés. Sustainable farming
SOIL	Clay and Limestone
ALTITUDE	200-300 meters
VINIFICATION	First Fermented in tank over lees for 6 months
AGING	Second fermentation in bottle, aged on lees minimum 24 months, less than 12g/L
ALCOHOL	11%
PAIRING	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.

RATINGS HISTORY

92 Wine & Spirits

92^{pts}
Wine & Spirits

LOGISTICS

Shipper: 6 bottles			
L: 10,63 In	W: 7,09 In	H: 12,80 In	Wt: 10.21Kg
Pallet: 115 cases x 6 bottles			
L: 39,37 In	W: 47,25 In	H: 57 In	Wt: 1090 Kg
Shipper: 12 bottles			
L: 12,73 In	W: 10,63 In	H: 14,17 In	Wt: 20.17Kg
Pallet: 60 cases x 12 bottles			
L: 39,37 In	W: 47,25 In	H: 57 In	Wt: 1210.20 Kg