

CASTELL de SANT PAU Brut Rosé

Maset



COUNTRY	Spain
APPELLATION	Cava DO
GRAPE VARIETY	Trepat and Garnacha
AGE OF VINES	35-45
FARMING	Mechanic harvest from the most extensive vineyard in the region of Alt Penedés. Sustainable farming.
SOIL	Clay, limestone
ALTITUDE	200-300 metres
VINIFICATION	Made with Trepat and Garnacha from more than 45 years old vines. Fermentation First Fermented in tank over lees for 6 months. Second fermentation in bottle, aged on lees for 12 months. No dosage or added sugar.
ALCOHOL %	11 %
PAIRING	Party aperitif, 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

- 92 points by Wine & Spirits



LOGISTICS

Shipper 12 bottles				VMF Pallet 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
14.17In	10.55In	12.76In	20.42Kg	39.37In	47.25In	60.69In	1046KG
Shipper 6 bottles				VMF Pallet 115 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
10.63In	7.09In	12.18In	10.21Kg	39.37In	47.25In	60.69In	1210Kg