

ÀTICA CAVA Extra-Brut Rosé Organic



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Àtica Cava Extra Brut Rosé, pale, subtle, floral and reminiscent of fresh spring mornings of our Penedes region, with soft Mediterranean breezes. Young and fresh, light but firm, which expresses the strength of two varieties, Pinot Noir and Chardonnay. It will make us enjoy as an appetizer or as an accompanier of all kinds of salads, pasta, fish or white meats.

VARIETY 75% Pinot Noir
25% Chardonnay

FERMENTATION 2^a fermentation on bottle during 45 days in the cava at 13 °C, and aging on its yeast until disgorging (minimum 12 months).

ANALYSIS

°Alcohol	12'10 % vol.
Total Acidity	4,05 gr/l.
Volatile Acidity..	0,21 gr/l.
Sugar	5,10 gr/l.
SO2	09/71 mgr/l.
CO2	6,05

TASTING NOTE

COLOUR: Pale rose petal colour with a bluish-salmon rim, powerful and persistent continuous rosary forming a crown. A very fine bubble and vivid tear.

AROMAS: Elegant and sweet aromas, reminiscent of red fruits (strawberry, cherry) and caramelised fruit (blackberry), a touch resinous and herbaceous (wet straw, green tea) and toasted nuts, toast from the ageing.

IN THE MOUTH: In the mouth it has a pleasant fresh and fruity sensation (peach, sour strawberry), integrated carbon dioxide, sweet and smooth persistence, minty aftertaste and a citric finish (tangerine).

Guía Peñín 2019: 85 points.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.