

ÀTICA CAVA Extra-Brut Rosé Organic



Vegan Wine: This product is certified as Vegan.



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.

À

Atica 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 85% Pinot Noir
15% Chardonnay

FERMENTATION 2^a fermentation on bottle during 45 days in the cava at 13 °C, and aging on its yeast until disgorging (minimum 18 months).

ANALYSIS

°Alcohol	12'20	%vol.
Total Acidity	4,00	gr/l.
Volatile Acidity..	0,25	gr/l.
Sugar	4,40	gr/l.
SO2	14/67	mgr/l.
CO2	6,05	

TASTING NOTE

COLOUR: Pink colour Pale rose petal, and light red-orange trim, presenting a wide and persistent crown of continuous rosary, very fine bubble, and vivid tear.

AROMAS: Sweet and fruity aromas, with hints of ripe red fruits (cherry, strawberry, pomegranate), a balsamic touch (cut grass, menthol) and vegetables (wet straw), dried flower covering the soft notes of aging (toasted bread, pastries).

IN THE MOUTH: Creamy palate, with a fresh and fruity sensation (stone fruit), lively and integrated carbon dioxide, sweet and persistent, balsamic aftertaste (menthol, eucalyptus) and citric finish (blood orange) and markedly refreshing.

Silver Medal – Barcelona Rosé International Bubbles Awards 2023