

D.O. Cava

TORO LOCO CAVA BRUT ROSÉ



GRAPE VARIETIES

100% Garnacha

VINIFICATION

Harvest both mechanically and manually. Direct pressing. Clarification for 12 to 24 hours. Alcoholic fermentation in stainless steel vats at low temperature (18°). Addition of tirage liqueur. Second fermentation in bottle, forming bubbles. The wine is aged for 9 months in a horizontal position in dark, still cellars, at constant temperature of 15°C to allow the aromas to develop. Stirring to push the deposit down into the neck of the bottle so that it can be expelled

AGEING

The wine is carried out during 9 months.

TASTING NOTES

Fine bubbles and intense red fruits aromas. Refreshing and creamy on the palate, with a nice long finish.

FOOD PAIRING

Don't hesitate to accompany this Cava Rosé with a oily fish as brunch, and for dessert we recommend a sure bet: a fruity Tiramisu.

Also available in Organic