



MÉTODO TRADICIONAL

CAVA  
*Alvaroni*  
ORGANIC



CAVA

*Alvaroni*

BRUT ROSÉ

### 100% GARNACHA

The cava has been elaborated with grenache grapes from vineyards granted with the Organic Viticulture Certification.

It has remained in total calm for more than 24 months at 15°C and without any sudden changes in temperature or light. It has been growing in complexity and roundness in the mouth and polishing the finesse of its bubble.

#### Technical information

Alc: 12, 0 %

Dosage 9, 0 g/L

#### Tasting notes

Very intense and with great aromatic complexity This pale pink cava brings in the nose primary aromas, characteristic of a delicate pink cava, and shows the subtlety of violets and roses in combination with ripe red fruits. The palate is soft, very creamy, fresh and elegant. Creamy, broad and persistent texture in the mouth. Balanced acidity, with slight memories of rye bread and long finish.

#### Pairing

This cava is ideal to enjoy during the whole meal. Its creaminess in the mouth prevents it from saturating the palate. Being especially suitable for salted fish, marinades and fish or as an aperitif.

Serving temperature 46 - 48 °F

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