

Castillo de Montblanc Cava Brut Rosat



Brand	Castillo de Montblanc
Bottle ageing	Within 1,5 – 2 years.
Harvest	Manual, from the beginning of September to early October.
Elaboration	Very slow fermentation at low temperatures in order to bring out secondary aromas during the initial fermentation process and aged in the bottle for almost 2 years.
Grape varieties	85% Trepat , 15% Pinot Noir
Alcohol	11,5% vol.
Serving Temperature	6° - 7°

Tasting Notes

High intensity salmon colour, fine bubbles and a long-lasting head

Red fruit aroma notes (Strawberries), with a hint of toastiness, crisp, clear and elegant

Lively and balanced in the mouth. Full, pleasant, crisp, with a well-balanced carbonic and long-lasting in the mouth.

Remarks	6 bottles per case 80 cases per pallet (5 layers x 16) Order lead time: 25 days
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