



## SILVERHEAD BRUT ROSADO

Cava Método Tradicional

Garnacha 40%, Monastrell 30%, Trepát 30%

### WINEMAKING

The método tradicional process for the D.O. Cava from ALT PENEDEÈS district of Spain begins with a blending of Garnacha, Monastrell and Trepát which is then drawn off and prepared for a secondary fermentation in the bottle. The wine is then left to settle in the cellar for a minimum of 12 months up to 18 months. After resting it is riddled and disgorged to remove the lees from the second fermentation, it is then corked at the quality level of Brut with a residual sugar of 8.5 gr/ L and 11.5% alcohol.

### TASTING NOTES

Fine persistent bubbles that form a crown on the rim showing dark pink tones. The aroma is clean and light with tart fruit qualities: notes of strawberry, raspberry, Macintosh apples. Medium-dry on the palate with balanced acidity. This Cava Rosado is full flavored matching the aromatics of early berries. Rich mouth feel with a long finish. Simply put, delicious.

### SERVING SUGGESTIONS

This fun and lively sparkling rose can certainly be enjoyed on it's own and pairs perfectly with good company, but it is also endlessly food friendly! The balanced fruit and acidity in this wine will enhance any light meal, try it with an appetizer of apples and soft cheese or an arugula salad with blue cheese.

### SERVE CHILLED

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