



ROSAT RESERVA



Maria Rigol Ordi

Long-aged cavas

Rosat Reserva

ROSAT RESERVA BRUT NATURE 2018

INTENSE, FRESH AND ELEGANT

Technical notes

GRAPE VARIETIES

100 % Pinot Noir.

ORIGIN

Plot located at the foot of the Serra de Font-Rubí, in the Mas Moió vineyards (Guardiola de Font-rubí, altitude 395 m). An area with deep, well-drained loam soils with a medium to moderately fine clay loam texture, very few large components and the presence of accumulations of calcium carbonate.

AGING

At least 15 months.

DISGORGEMENT

See date on label.

ALCOHOL CONTENT

11.5% vol.

BEST BEFORE

15 months from date of disgorgement.

Tasting notes

One of the main aims of this cava is to achieve harmony between the aromatic expressivity of the varietal and its characteristic tonality and to avoid, at the same time, an excessive amount of tannins.

Deep raspberry pink with bright pink-copper rim. An uncommon profile ranging from subtlety to complexity. Floral: poppies and fresh red roses. Red fruits: wild strawberries, blueberries and redcurrants. The aging notes are a blend of butter, custard and puff pastry. A touch of vanilla and fennel. A chalky undertone to the whole. Very fresh attack. Fine vertical fruit structure. Fully integrated and crunchy carbon dioxide that melts with lively and sustained acidity.

Pairing

All kinds of appetizers, very nice with oriental, Thai or Caribbean spicy food. Also for Mediterranean cuisine. It is a great ally of the best ingredients.

SERVING TEMPERATURE: 5-7 °C.

Awards

La Guia de Vins de Catalunya 2021 9.17/10

Peñín Guide 2021 89/100

Great Gold Medal, Rosé Sparkling Wine category, Giroví 2020

Jancis Robinson 16.5

The Ten Best, Great Wines at Low Prices 2018