

AVINYÓ ROSÉ RESERVA BRUT CAVA



100% Pinot Noir. Cherry-colored and bright with good bubbles. Good aromatic intensity, highlighting raspberry, cherry and licorice tones. In the mouth, it is soft and fresh with herbaceous and floral touches, acidity, hints of tannin and a very good varietal character. Bright, structured and dry. Very food friendly. Pair with salmon or tuna, chicken tarragon, leek tarts or hors d'oeuvres. Organic.

From the Estate's original Pinot Noir single vineyard called La Fassina in Avinyonet del Penedès. La Fassina receives the most rain of the estate's vineyards while being protected from the easterly winds by mountains. The fertile soil is deep and well-drained with a silty-clay-loam texture and accumulations of calcium carbonate. The surrounding mountains provide a perfect channel for the cool air to enter the vineyard at night. The grapes are harvested at night to avoid oxidation and for optimal temperature. The free run juice then macerates for eight hours with the skins. Fermentation in temperature-controlled stainless steel. After cold stabilization, secondary fermentation in bottle with the addition of yeasts and sugar early the following year. It then ages for a minimum of 18 months on the lees before being disgorged on demand.


Avinyó Cava is a premier, hand-made, artisanal sparkling wine house in the Catalan countryside, where the Esteve family traces their history back to 1597. Up until the late 19th century, the Esteve family lived a life similar to other traditional Catalan farms, with the growing and selling of cereal crops, legumes, and wine. But when phylloxera crossed the border from France into Spain, the family's finances were wiped out. Faced with starting over, Joan Esteve Marcè (grandfather of the current generation and founder of the modern winery) saw opportunity in their hardship and developed a plan to rebuild and focus their farming around the production of quality grapes for wine production. In 1889, he traveled to France in search of the new phylloxera-resistant rootstocks, from which he replanted the entire estate. His calculated gamble paid off, and he spent the rest of his life improving the winery, rejuvenating it for the next generation of the family business. Today, Avinyó produces wine exclusively from vineyards that they own and farm organically. Their spirit of innovation & respect for traditions, constant self-improvement & a relentless drive for quality set Avinyó Cava apart.

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Tasting Note:

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ROSÉ RESERVA BRUT CAVA
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Shelf Talker:



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CAVA

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