

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Casteller Cava Rosé



Meant to evoke all things Catalan, Casteller Cava is a bright, zesty expression of the traditional sparkling wine of Penedès. “Casteller,” or “Tower,” refers to the tradition of different clans and villages competing during holiday festivals to see who can build the tallest human tower. References to their presence in popular celebrations, especially in the area of Camp de Tarragona, first started to appear during the eighteenth century. In 2006, the Casteller tradition was named by UNESCO as an Intangible Heritage of Humanity, owing to its widespread practice in Catalonia over the course of many centuries. This lovely bubbly honors the tradition and conviviality of these festivals and the long tradition of sparkling winemaking in Catalonia. The Casteller Rosé is crafted by winemaker Maria Galup and is made from Trepat, a grape indigenous to Penedès. The bright acidity and soft tannin of Trepat make it ideal for Rosado production, giving Casteller Rose gentle, well integrated structure and mouthwatering red fruit flavors on the palate.

WHAT MAKES THIS WINE UNIQUE?: Juicy red fruit profile lent by the rare indigenous grape Trepat. Estate-grown fruit, spending 12 months on the lees in bottle. Clean, bright and dry, a textbook example of the traditional Cava profile that poses a great opportunity to experience this native grape on its own!

RATING HISTORY: Awarded the best Cava Ros by Wine Trials 2009 and 2010.

GRAPE: 100% Trepat. Vines planted since 1995. Tended in limestone and clay soil from 350 - 600 m (1,148 - 1,968 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This vivacious, tangy Cava will pair well with most any tapas, in addition to fresh fruit, berry tarts and soft, creamy cheeses. It has more than enough style and substance to be an excellent aperitif all on its own.

VINIFICATION AND AGING: As the DO Cava requires, the traditional method is used, with secondary fermentation taking place in the bottle. The wine is aged for 12 months on the lees, surpassing the DO minimum of 9 months aging.

LOCATION, SOIL, CLIMATE: The vineyards are located in northeastern Spain, a few miles south of Barcelona in the Alt (High) Penedés subregion of the Penedés DO. Overlooking the Mediterranean Sea at 176 meters (577 ft.) elevation, the vineyards and winery are located in the town of Vilafranca del Penedés. The ancient Greeks introduced vines to this area prior to the 4th Century BC. The topsoil is limestone and sand and poor in organic matter, resulting in low yields per vine and greater skin-to-juice ratio per berry, which produces more intense and concentrated flavors. The area's climate has an average temperature from April to October of 67F, and has a yearly rainfall of 24 inches.

TASTING NOTES "With a dark pink color, the wine offers strawberry and floral aromas, ripe flavors and excellent length. If there is a better value in rosé bubbly, I'd like to know about it", writes Jay Miller of The Wine Advocate.

ALCOHOL CONTENT: 11.5%

UPC CODE: 810411010426



CASTELLER
CAVA-ROSÉ

