

AUGUST WINE OF THE MONTH!

BOHIGAS CAVA ROSAT BRUT NV, CATALONIA, SPAIN



Category: Sparkling
Rose/Champagne

Region: Cava >> South Eastern Spain

Product Description:

A sparkling rose, the non-vintage Brut Rosat Cava is fashioned from the indigenous varietal called Trepat, blended with a touch of Pinot Noir. It is macerated on its skins for a few hours to achieve the desired color (relatively dark for a European rose), and then blended and bottled for a secondary fermentation to produce the bubbles. Strawberry, cherry and mulberry fruit notes intermixed with peppery, herb-like characteristics are found in this fresh, medium-bodied rose.

\$14

A family-owned winery whose origins date back to the 13th century, Fermi Bohigas owns over 240 acres of organically farmed estate owned vineyards in Catalonia, about 45 miles west of Barcelona in the River Anoia valley. This area is particularly suited for the production of cava. The current family and their ancestors have been growing grapes and making wines at this location consecutively since 1290. Their first bottling took place in 1870.

The Rosat Cava NV is produced using the traditional method, and ages beyond the second fermentation for 9-12 months on the lees. Dosage is on the lower end, of 6 grams per liter.

Tasting Note: A blend of the indigenous varietal Trepat with a touch of Pinot Noir, this is a delicate rose with aromas of yeast, vanilla, and light oak. Crisp and pure on the palate, with flavors of strawberry jam, red plums, cherries, mulberries, citrus and stony minerality, this is a medium bodied and delightful sparkler that will accompany a wide variety of summer dishes, gourmet vegan cheeses, and fruit platters. Try this instead of the more expensive Champagne bottlings for your every day sipping or to serve at larger parties!