



**Faustino**  
1861  
VINEDOS Y BODEGAS OYÓN ESPAÑA

## **Faustino Cava Brut Rosé**

**D.O. Cava**

**Vineyards:** Mendavia.

**Grape Variety:** 100% Garnacha.

**Yield:** 8.000 kg/Ha.

**Altitude:** 650 m.

➤ **Vinification:**

12 hours maceration, controlled fermentation temperature 16 °c. At least 26 months in latte.

➤ **Tasting Note:**

**Appearance:** Clean, bright, strawberry red, soft bubble and nice rim.

**Nose:** Fruity (raspberry) and nice bakery background.

**Tasting:** Fresh, pleasant, right acidity, good carbonic integration on the palate.

**Aftertaste:** Significantly fruity.

**Finish:** Long fruit touch due to its maceration on the lees.

➤ **Suggested Food Pairing:**

Cold meats or duck. Nice with baked potatoes and mushrooms. It matches with salted fish and seafood, caviar and cava is an excellent mix. Strong flavoured cheese. Meat and fish in general.

**Service Temperature:** 6-8° Celsius / 43-46° Fahrenheit.

Analytical Data	
<b>Alcoholic Volume:</b> 11,96 (%)	<b>Total Acidity:</b> 5,1 g/l ac. tart.
<b>Volatile Acidity:</b> 0,28 g/l ac. acet.	<b>Residual Sugar:</b> 4,1 g/l.



**BODEGAS FAUSTINO**  
Ctra. de Logroño, s/n  
01320 Oyón, Álava

Tfno.: 945 622 500  
Fax: 945 622 106  
Email: [info@bodegasfaustino.es](mailto:info@bodegasfaustino.es)



**Grupo Faustino**