



# AULA BRUT ROSÉ

DO CAVA

GRAPE VARIETY  
**100% GARNACHA**

WINEMAKING  
AFTER A CAREFUL SELECTION OF OUR BEST GARNACHA GRAPES, THESE ARE HARVESTED EARLY. THE GRAPES UNDERGO GENTLE PRESSING AND A SHORT, COLD MACERATION. WINEMAKING CONTINUES TO FOLLOW THE TRADITIONAL METHOD, WITH A FIRST FERMENTATION IN STAINLESS STEEL TANKS AND A SECOND FERMENTATION IN BOTTLE, WITH THE CAVA RESTING HORIZONTALLY ON RACKS FOR A MINIMUM OF 9 MONTHS.

#### TASTING NOTES

**COLOUR:** BRIGHT AND FRESH IN COLOUR WITH SMALL, LONG-LASTING BUBBLES.

**NOSE:** RED FRUIT WITH A BACKDROP WITH HINTS OF PATISSERIE AND JAM.

**TASTE:** ELEGANT IN FLAVOUR, BOTH FRESH AND LIGHT ALONGSIDE A DELIGHTFUL TOUCH OF SWEETNESS.

#### FOOD MATCH

THIS BRUT ROSÉ CAVA, AS WELL AS BEING A WONDERFUL APERITIF, IS RECOMMENDED AS A MATCH FOR FISH DISHES LIKE SEA BASS OR SEA BREAM IN SALT, STUFFED HAKE AND SEAFOOD PASTA DISHES. SERVE AT BETWEEN 6 °C AND 8 °C.

VINTAGE  
**NON VINTAGE**

ABV  
**12%**

AVAILABLE FORMAT  
**750 ML**