



AUTÉNTICO BY COVIÑAS BRUT ROSÉ

DO CAVA

GRAPE VARIETY
100% GARNACHA

WINEMAKING
AFTER A SELECTION OF OUR BEST GARNACHA ORGANIC PLOTS AN EARLY HARVEST TAKES PLACE. 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 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