

AULA BRUT-ROSÉ



Grupo
COVINAS

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 pink in colour with small, long-lasting bubbles.
AROMAS	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



Seafood



Fish



Chocolate
cake



6°-8°C

VARIETALS

GARNACHA 100%

ABV

12%

Available formats

750 ML

