



OLIVER VITICULTORS

NATURE ROSÉ

An entry cava, ideal as a welcome drink for rosé wine lovers. It is a refreshing and delicious sparkling that reflects the character of the youngest red fruit. Accompanied by its fine bubbles, we can enjoy it by the glass and it is perfect for social gatherings.

100% GARNATXA NEGRA

ORGANIC

D.O. CAVA

CAVA DE GUARDA: MINIMUM AGEING PERIOD OF 12-15 MONTHS
BRUT NATURE

WINEMAKING:

This monovarietal carries out a 3-hour maceration directly in the press, so that we can obtain a pale pink color. Then, it ferments for 25 days in stainless steel tanks at a controlled temperature. Once it is over, we proceed with the tirage. Following the traditional method, a second fermentation occurs inside the bottle and a subsequent aging on its lees from 12-15 months in the cellar.

TASTING NOTES:



It has a clean and bright appearance, with a pale pink color achieved by a very light skin maceration with the grape juice.



Fresh and delicate aromas come out on the nose, being most noticeable those of red fruits like strawberries and blackberries.



On the mouth, we feel a fine and integrated bubble, thus making it an elegant and refreshing sparkling wine. It has a very silky entry, while leaving a greedy and sweet aftertaste.

PAIRING: perfect for being enjoyed by glass at any time of the day. It pairs very well with fresh and light starters such as appetizers, cold cuts and salads. In addition, it is ideal for accompanying rice and pasta.