



## SADURNÍ OLIVER PINOT NOIR

A cava that highlights our hallmark: the brut nature character. A rosé that represents the best expression of the terroir and the delicacy of the variety. Characterized by its acidity, balance and good structure, it comes to be an exclusive and gastronomic sparkling wine.

100% PINOT NOIR

ORGANIC

D.O. CAVA

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

**WINEMAKING:** It starts carrying out a 3-hour maceration of the skins directly in the press, in order to obtain this subtle pink color typical of the Pinot Noir. Afterwards, it ferments for 25 days in stainless steel tanks at a controlled temperature. Once it is over, we proceed with the tirage. Once bottled and based on the traditional method, there undergoes a second fermentation inside the bottle and a subsequent aging on its lees of minimum 15 months in the cellar.

### TASTING NOTES:



Visually, it has a clean and shining appearance, with a pale pink color obtained as a result of a soft maceration of the skins with the grape must.



On the nose, we find very expressive and fresh aromas, predominantly those of red fruits such as blackberry or strawberry, with a touch of rose petals in the background.



It is through a fine and integrated bubble that the carbonic steps slowly in the tongue. It is elegant and creamy. It leaves a persistent and pleasant aftertaste, reminding us of the essence of a brut nature.

**PAIRING:** We like to savor a glass of it with the appetizers. It clearly pairs with rice or noodle dishes. It is also ideal to go along with some desserts, such as a chocolate mousse.