

Rogo Flores Brut Cava



While most cavas typically come from the warmer Mediterranean climate of Penedès in Catalonia, 'Rogo Flores' is a unique cava hailing from Spain's western Extremadura region near the Atlantic Ocean. This area has a distinctive terroir characterized by clay soils and the moderating effect of the ocean, resulting in wines with a vibrant and fresh character.

Crafted by Vinos del Atlántico, in collaboration with the López Morenas family who own the largest vineyard acreage in the region, all of which is women-owned, this cava has a delicate and fresh profile.

As depicted on the label, Rogo Flores embodies the elegance of the southern Atlantic terroir.

WHAT MAKES THIS WINE UNIQUE?: Originating from the western Spanish region of Extremadura, this cava embodies the elegance and freshness expected of the finest cavas. Its exceptional quality, combined with its outstanding value, makes it a thrilling new addition in our portfolio.

GRAPE: This cava is crafted from a blend of 90% Macabeo, 5% Parellada, and 5% Alarije grapes, grown using traditional farming methods. Vegan.

PAIRING SUGGESTIONS: This cava is a versatile pairing, complementing sheep milk cheeses, creamy sauces like fish pie, fried foods, rice dishes such as paella, salads with fruit, and a variety of seafood dishes. It also pairs well with tapas like nuts, cheese, olives, and Jamón Serrano, as well as Spanish tortilla.

VINIFICATION AND AGING: Aged for 9 months on its lees.

LOCATION, SOIL, CLIMATE: The Viñedos de Almendralejo area are situated in the southwesternmost part of the Cava Designation of Origin, within the municipality of Almendralejo, in Badajoz province, nestled in the Tierra de Barros region.



Characterized by its predominantly flat terrain and clay soils, the vineyards are positioned at an average altitude ranging from 200 to 450 meters (650 - 1500 ft) above sea level. This region experiences a relatively arid climate with mild winters and hot summers, further intensified by the influence of the warm, local wind known as the "solano."

The López Morenas family own 2225 acres of vineyards in the area.



ALCOHOL CONTENT: 11.5%

UPC CODE: 8437025118441