

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Casteller Cava Rosé



Meant to evoke all things Catalan, Casteller Cava is a bright, zesty expression of the traditional sparkling wine of Penedès. “Casteller,” or “Tower,” refers to the tradition of different clans and villages competing during holiday festivals to see who can build the tallest human tower. References to their presence in popular celebrations, especially in the area of Camp de Tarragona, first started to appear during the eighteenth century. In 2006, the Casteller tradition was named by UNESCO as an Intangible Heritage of Humanity, owing to its widespread practice in Catalonia over the course of many centuries. This lovely bubbly honors the tradition and conviviality of these festivals and the long tradition of sparkling winemaking in Catalonia. The Casteller Rosé is crafted by winemaker Maria Galup and is made from Trepát, a grape indigenous to Penedès. The bright acidity and soft tannin of Trepát make it ideal for Rosado production, giving Casteller Rose gentle, well integrated structure and mouthwatering red fruit flavors on the palate.

WHAT MAKES THIS WINE UNIQUE?: This Cava features a juicy red fruit profile from the rare indigenous grape Trepát. Crafted from estate-grown fruit and aged for 12 months on the lees, it is clean, bright, and dry—an excellent example of the traditional Cava profile. It offers a unique opportunity to experience the distinctive character of this native grape on its own.

RATING HISTORY: Awarded the best Cava Ros by Wine Trials 2009 and 2010.

GRAPE: 100% Trepát. Vines planted since 1995. Tended in limestone and clay soil from 350 - 600 m (1,148 - 1,968 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This vivacious, tangy Cava will pair well with most any tapas, in addition to fresh fruit, berry tarts and soft, creamy cheeses. It has more than enough style and substance to be an excellent aperitif all on its own.

VINIFICATION AND AGING: In compliance with DO Cava regulations, this wine is produced using the traditional method, with secondary fermentation occurring in the bottle. It is aged for 12 months on the lees, exceeding the DO's minimum requirement of 9 months.

LOCATION, SOIL, CLIMATE: The vineyards are situated in northeastern Spain, just a few miles south of Barcelona, in the Alt Penedès subregion of the Penedès DO. Located in Vilafranca del Penedès, the vineyards overlook the Mediterranean Sea at an elevation of 176 meters (577 ft). This region, where vines were introduced by the ancient Greeks before the 4th century BC, features topsoil of limestone and sand with low organic matter. This soil composition results in low yields per vine and a higher skin-to-juice ratio per berry, leading to more intense and concentrated flavors. The climate here averages 67°F from April to October, with an annual rainfall of 24 inches.

TASTING NOTES "With a dark pink color, the wine offers strawberry and floral aromas, ripe flavors and excellent length. If there is a better value in rosé bubbly, I'd like to know about it", writes Jay Miller of The Wine Advocate.

ALCOHOL CONTENT: 11.5%

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CASTELLER
CAVA-ROSÉ

