



BOHIGAS

BOHIGAS ROSAT BRUT



DESIGNATION OF ORIGIN

D.O. Cava



VARIETIES

Trepat 90% , Pinot Noir 10%



ELABORATION

The colour in the elaboration of Bohigas Rosé cava is obtained by slight low temperature maceration of grapes of the Trepat variety.

The second fermentation in the bottle is carried out in our underground cellars which maintain a natural temperature of about 16°C all year round, completely isolated from light and sound. The yeast slowly and constantly does its work at this low temperature for a minimum of 12 months, integrating all the components inherent to fermentation and ageing with yeast into the wine.

The bottles are then clarified and disgorged to extract the yeast, adding the shipping dosage, in this case with sugar.



COLOUR, AROMA, STRUCTURE

Pale pink colour with rose gold highlights and fine bubbles. Aromas of red fruits (strawberry), raspberry jam and sweet candy, with subtle notes of garden roses. It also highlights the aromas of sweet pastries (butter croissant, biscuit) from the ageing process.

Unctuous on the palate, with creamy notes due to the fine lees. Fresh, well-integrated acidity that enhances the red fruit and lengthens its perception. Fresh finish, leaving a sweet aftertaste.



PAIRING

Ideal as an aperitif or welcome drink. To accompany dishes such as tuna tartare, oysters, pizzas or fruit salads. In desserts, it combines perfectly with cheesecake (cheesecake), red velvet, strawberries with cream or spicy chocolate.

Ideal serving temperature: 6-8°C



ANALYTICAL DATA

Alcohol content: 12°

Dosage: 6 g/l

Total acidity: 6.2 g/l

Pressure after disgorging: 4.5 atm