

Los Monteros

Region:
Cava D.O.

Grapes:
Garnacha

ABV:
11.5%

What:

Los Monteros Brut Rosé is a vibrant and approachable sparkling wine from Spain, made entirely from Garnacha grapes.

Where:

Produced solely from, carefully selected, Garnacha grapes grown in the vineyards of Requena and picked at the beginning of September. The cava is stored in 'rima', special containers for holding the bottles in position, for a minimum of nine months before being disgorged, receiving a dosage, and being labeled. The carefully selected Macabeo grapes are picked at the beginning of September. Following a cold maceration of the grapes in pneumatic presses, the must is fermented in stainless steel tanks at a temperature of 57°F (14°C). In January a process called "tiraje" takes place where the new wine is bottled and the second fermentation occurs in the bottle. The cava is stored in "rima", special containers for holding the bottles in position, for nine months.

Barcode:
857536001038

Sales Info:
750ml , Case 12 , 46.29 lb.

Palletization:
50 cases / 5 Layers



Food Pairings:

A great aperitif, ideal with BBQ's or salads.

Tasting Note:

Delicate berry bouquet leading to a palate with strawberry and red cherry fruit, a fine mousse and a soft red berry finish.

