

# BACH

## CAVA BRUT ROSÉ

In 1929 the Bach brothers realised their dream of creating exceptional surroundings for crafting exceptional wines: the Masía Bach winery. A time has gone by since then but loyalty to the spirit of Masía Bach's beginn has remained unfledged: quality, originality and personality in all its wines cavas.

### Winegrowing region:

D.O. Cava

**Varietals:** Monastrell, Garnatxa, Pinot Noir

**Analytical properties:** 11.5%

Residual sugars: 8-10gr/lit

### Tasting Note:

**Aspect:** A pale rosé colour of medium to high intensity. A good stream of bubbles with light mousse formation at the surface..

**Nose:** Pleasant aromas of mature red fruits on the nose (strawberry, cherry) with supple notes of yeast (soft bread). These are accompanied by complex aromas from aging in the cellars (dried fruits and nuts, raisins).

**Mouthfeel:** A balanced, supple and pleasant mouthfeel.

### Winemaker's recommendations:

Serve chilled (between 6-8°C). If need be, chill for a couple of hours in an ice bucket with water and salt and ice. Avoid sudden chilling in the freezer. It can be stored upright.

### Matching:

It makes an ideal aperitif and accompaniment to tapas.

