

# 2017 ANTIGVA BRUT ROSÉ CAVA

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## ANTIGVA WINES, ALT Penedés, SPAIN



### THE WINE:

A single vineyard blend of 60% Trepat and 40% Monastrell from the Alt Penedés region of Catalonia Spain. The vines average 50 years old and are all grown without pesticides. Produced using the Methode Traditionnelle technique, where carbonic fermentation occurs within each bottle. Aged for 12 months on the lees prior to disgorgement and with a dosage of 9 mg. per liter of sugar. The winery produced 10,000 bottles of this Cava in 2017.

### THE ESTATE:

Antigva Wines is a family run business going back five generations owned by the Figuerola family. They have been growing grapes in the Alt Penedés region of Catalonia near the town of Torrelles de Foix and only recently decided to start producing their own wines. The family also owns five acres of old vine tempranillo vines near the town of Roa in the Ribera del Duero D.O. The wines they make are all from estate grown fruit and grown without pesticides. They are truly a garage wine-maker with production levels under 1,000 cases on any wine they produce.

### TASTING NOTES:

**Color:** light watermelon pink

**Aromas:** red berries and dried flowers with hints of fresh mineral water

**Flavor & Texture:** intense flavors of red fruits and citrus with buoyant acidity

**Food Pairing:** seafood appetizers or sushi

-DRINK NOW THROUGH 2022-