

ANTIGVA BRUT ROSÉ CAVA

ANTIGVA WINES, ALT PENEDEÉS, SPAIN



THE WINE:

A single vineyard blend of 60% Trepat and 40% Monastrell from the Alt Penedés region of Catalonia Spain. 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 2015.

THE ESTATE:

Antigma 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 winemaker with production levels under 1,000 cases on any wine they produce.

TASTING NOTES:

Color: bright pink with red flashes

Aromas: tart strawberry and citrus peel with hints of delicate spice

Flavor & Texture: berry and citrus flavors with a creamy crown of tiny bubbles

Food Pairing: butternut squash ravioli with brown butter sage sauce

-DRINK NOW THROUGH 2022-