

CASTELL DEL REMEI
GRANS VINS FINS

LA CUVÉE / *Sparkling Rosé* ZERO

Cuvée Sparkling Rosé by Castell del Remei is a dealcoholized sparkling rosé wine, the result of a careful winemaking process that includes minimal maceration and a light color extraction, achieving a very pale pink hue.

Made from selected grapes of Airén and Garnacha Negra varieties from mid-aged vines, with no aging.

To ensure a high-quality product, a sophisticated and highly respectful method is used to remove the ethyl alcohol without compromising flavor and quality.

Production: 10,000 bottles of 75 cl.

Alcohol: 0.0 % vol.

Energy value: 100 ml = 16.1 kcal / 67.1 kJ

Presentation:

Bottle: Standard transparent Cava bottle, 75 cl.

Closure: Cork stopper with wire cage.

Box: Cardboard box containing 6 bottles.

Tasting notes: Pale and bright pink in color. Aromas of flowers, raspberries, strawberries, watermelon, citrus, and white peach. Fresh, refreshing, slightly sparkling with a concentrated yet lively mineral finish.

Perfect as an aperitif, and also suitable to accompany all kinds of fish, seafood, and paellas. Serve well chilled, at around 8 °C.

Storage: Keep in a cool, dry place, away from direct light. Once opened, refrigerate and consume within 5 days.

