



MASCARÓ

ROSÉ CAVA
BRUT

“Rubor Aurorae”

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from “vineyard to bottle”.

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Garnatxa grape. This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation and ageing is made in the bottle, where the wine is in contact with the lees, for just over 12 months.

MASCARÓ Rosé Brut “Rubor Aurorae” is elegant, fruity and has a lingering finish.

TASTING:

- Lovely cherry hue that appears in the sky at the break of day .
- On the nose it has a fruity cherry and strawberry jam aroma
- On the palate there are delicious ripe fruit flavours. It is rounded, with a good balance of fruit and acidity.

SERVICE:

Serve between 6° and 8°C

FOOD PAIRINGS:

Its freshness makes it ideal as an aperitif; very easy drinking, ideal with fresh cold meats.

TECHNICAL DATA

PRODUCT:

D.O. Cava Brut Rosé

VARIETIES:

100% Garnatxa

AGEING:

More than 12 months in bottle

ANALYSIS:

Alcohol: 12%

Dosage: 6g./l



Enjoy drinking in moderation.

