Canxa Rosado

Description:
Canxa Rosado is a dry rosé Cava from Penedès in Catalonia, Spain, made from 100% Pinot Noir using the traditional method, with its second fermentation taking place in the bottle. It has bright red-fruit aromas, particularly strawberry, raspberry and redcurrant, alongside a hint of spice. Fine bubbles and fresh acidity keep the palate lively, while bottle ageing adds a gentle toasty note to the finish. Although labelled Brut Rosado, it has around 8g/l residual sugar, giving it a touch of softness rather than a bone-dry finish.

Tasting notes:
Strawberry, Raspberry, Redcurrant, Wild Berries, Spice, Toast, Fine Bubbles

Allergens:
Contains sulphites.

Dish Pairing:
- Smoked salmon
- Prawns and seafood
- Cured meats
- Soft cheeses

Talking Point:
Canxa is made in the Castellet i la Gornal area of Penedès, using estate-grown Pinot Noir. The vineyards benefit from coastal influences that help preserve the acidity needed for sparkling wine. The Cava is made using the traditional method and spends around nine months ageing in bottle before disgorgement. Pinot Noir is not the grape most people associate with Spanish sparkling wine, making this a useful comparison with the more familiar white-grape Cavas.