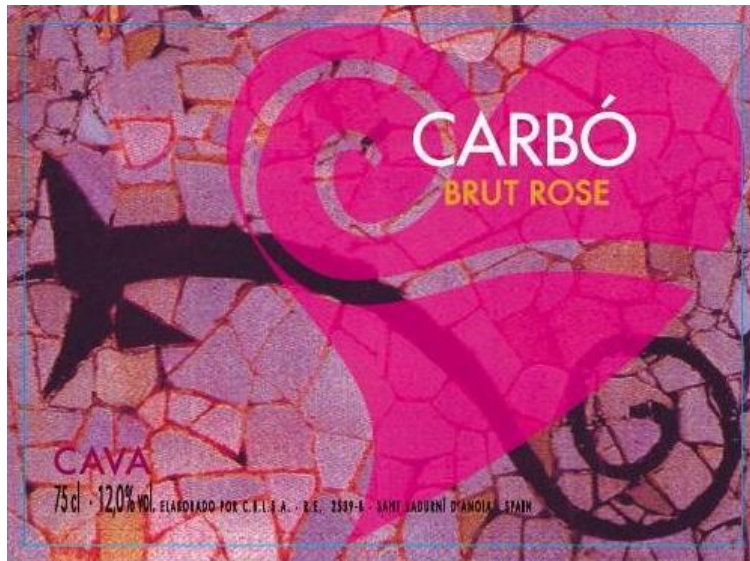


Carbó Cava Rosè



Grape varieties: 30% Garnacha, 70% Trepat

Ageing: 12 - 18 months. Always at a constant temperature in the darkness of our cellars, protected from light and noises.

Analytical information:

Residual sugars	=	8-9	grs./l.
Total Acidity	=	3.7 – 4.0	grs./l.
Alcohol	=	12.0°	Vol.

Drinking Temperature: Between 6 and 8° C.

Consumption period: It should be stored upside up, protected from light and at a constant temperature. In these conditions, the product will keep its characteristics for at least 24 months. (T = 12 - 14° C.).

Tasting Notes: Pale strawberry color. Abundant medium size sparkle with an excellent release, forming a wide crown in the surface of the glass. In nose appear the fruity characteristics of the Trepat grape over the aromas of ageing on yeast. In mouth it is silky and fresh, and has acidity. It is well balanced with the body of this Cava.

Recommended dishes: Enjoy with shellfish, smoked dishes, boiled or grilled fish, smooth meats, rice and pasta, as an aperitif or just alone!

Pick Up Point: Valley Wine Warehouse 175 Tower Rd. Napa, CA.

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