

# ELYSSIA PINOT NOIR

## D.O. CAVA



### The creation of the base wine

The Pinot Noir varietal is the protagonist for the base wine for this cava. In the second half of August the Pinot Noir is harvested. It is a grape variety with a low tannic structure, not particularly full bodied, but elegantly fruity on the palate.

### Winemaking

**Pinot Noir:** Mechanically harvested at night to preserve the delicate aromas. The grapes are macerated in the press for 5-6 hours prior to pressing, followed by a static decantation prior to controlled temperature fermentation in stainless steel tanks at 16-18°C, using specifically selected yeasts.

### Coupage

Pinot Noir

### Tasting note

Raspberry pink color of medium intensity. Abundant bubble of medium size with a good release of carbonic forming a nice crown. Very fruity with intense aromas of red fruit (ripe raspberry, currant and cherry). Lively bubbles. Good presence of fruity sensations in the mouth, tasty, sweet, with a soft and refreshing acidity, easy to drink and a long finish with ripe fruit flavors.

### Analysis

Alcohol: 12%vol.

Total acidity: 3,80 g/l

Dosage: Brut 9 g/l

### Ageing

Minimum 10 months ageing in the bottle.

### Food pairing

A very versatile cava! Being a Rosé allows us to pair it with more intense dishes and the bubbles will help us clean our palate after slightly more greasy food. Ideal with a board of charcuterie, a good Iberic ham with toasted bread with tomato or roasted pork with baked spiced apples. Salmon or trout go very nicely with this creamy bubbled rosé as well as paellas from Spain and risottos. Pleasantly harmonizes with bold and fresh flavors from Thai food and even pairs well with some bittersweet dishes. Surprisingly good with: PB&J sandwiches!