



## RESERVA FAMILIA PINOT NOIR

### ROSÉ

*In the year 2000, Josep Antoni Bonell and Josep Piñol joined forces to create 1+1=3, with the aim of making distinctive, terroir driven wines, inspired by the respect for the environment, the commitment to the Penedès tradition and the love for their land.*

*Meticulous care is taken over the vineyards as well as the vinification. The result is a range of delicious wines with the emphasis on finesse, elegance and a perfect balance which have garnered much international acclaim, including a great number of medals in wine contests and top scores from leading wine publications.*

**This multi-layered Cava seduces with its sophisticated notes of red fruit and elegant ageing notes.**



Pinot Noir 100%  
D.O.P. Cava  
Organic Certified (CCPAE)



Selected grapes from El Parany estate, in Font-rubí (Alt Penedès, Spain), at an altitude of 280 metres above sea level.



Traditional Method of second fermentation in the bottle.  
Aged on its lees for a minimum of 14 months.  
Dosage: 8 gr/L  
Alc.: 11,5%



This cava reveals a charming nose of strawberry, rhubarb and cherry with very subtle backnotes of rose petals. Frothy in the mouth, flavorful and savory with elegant notes of apricot and subtle pastry notes.



Magnificent as an aperitif or alongside rice, pasta dishes and grilled white meat.  
Serving temperature: 6 °C