

FREIXENET

ELYSSIA PINOT NOIR DO CAVA



Winemaking process

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

This variety is mechanically harvested, usually in the second half of August, and 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. The second fermentation occurs into the bottle.

Coupage

Pinot Noir

Tasting note

Raspberry pink color of medium intensity.

Abundant lively 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). 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.

Food pairings

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!

Analysis

Alcohol: 12,00% vol.

Total acidity (in tartaric acid): 5,74 g/l

Sugar: 9 g/l (Brut)

Vegan: yes

Ageing

Minimum 9 months