

FREIXENET

CORDÓN ROSÉ DO CAVA



Winemaking process

The harvest begins in late September with the Trepát variety and finishes in early October with the Garnacha variety. The Trepát grape, native to the Conca de Barberà region (Tarragona), was chosen for its unique characteristics and the special qualities it brings to the final product.

The must is obtained using pneumatic presses. It is then macerated with its skins for approximately 10 hours before being transferred, separated by variety, to stainless steel tanks.

The first fermentation takes place in these tanks at a controlled temperature of between 15 and 17°C. At this stage, selected indigenous yeasts from the Freixenet collection are added, initiating the fermentation process.

After a period of 10 to 12 days, and a series of racking and treatments, the base wine is ready for blending and subsequent bottling, where it will undergo the second fermentation in the bottle.

Coupage

Garnacha and Trepát

Tasting note

Cava with a bright colour between onion skin and salmon. It has an abundant, medium-sized bubble with good carbon dioxide release, forming a fine crown.

On the nose, rich floral and bay leaf aromas (characteristic of the Garnacha variety) are perceived, along with notes of red fruits (blackberry, raspberry) and exotic fruits (pomegranate).

On the palate, it displays great freshness and lightness, smooth and pleasant, with red fruit flavours reappearing.

Food pairings

A highly versatile Cava! Freixenet Cordon Rosé is a great choice for any aperitif. This Rosé, with its delicate bubbles, pairs beautifully with rice dishes and paellas from our region. Among the foolproof pairing options, pasta, salads, and white meats with mild sauces stand out. For desserts, it shines in all its splendour alongside cheesecake with red fruits, raspberry mousse, or a Pavlova with strawberries and cream.

Analysis

Alcohol: 11,50% vol.

Total acidity (expressed in tartaric acid): 5,81 g/l

Sugar: 15 g/l (Extra Dry) / 30 g/l (Dry)

Vegan: yes

Ageing

Mínimum 9 months