

SEGURA VIUDAS

Segura Viudas Brut Rose

\$17.95

* Suggested retail price



	Product code	13623346
	Licensee price	\$15.61
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Cava
	Varietal(s)	Trepat 90 %
	Colour	Rosé
	Sugar content	8.9



ABOUT THIS WINERY

When in 1954 Segura Viudas gathered the evidence of lands that today form the Heredad, we already knew the centennial agricultural tradition that took place and some references of the vestiges that their walls were hiding. Evenly, we were aware of the value a privileged emplacement like that could pass on to the cava and wines. 50 years later we still being loyal to that foundational view: a view guided by the consistency and respect for the land

TASTING NOTES

A refreshing balanced cava thanks to its meticulous blending and finishing
 - the Trepat delivering the fruit and the Garnacha the taste. With these characteristics it's perfect with most appetizers or starters, whether fish or vegetable, and it's ideal with seafood rice, with salmon, or with grilled tuna where it combines both in colour and in flavour. It is also a joy just as a mid-afternoon drink.

PRODUCT NOTES

Bright, light strawberry pink, with hints of salmon, or onion skin, with a pale rim. A fine, abundant and consistent mousse, rising to a good crown. Youthful fruit aromas of strawberry, redcurrant and grenadine. Refreshing on the palate, full of cherry fruit and a light acidity. A soft finish to the back of the palate gives a lovely approachable balance to this very drinkable cava.

PRODUCTION NOTES

Ageing time on the lees is less for this rosado than for the rest of our cavas, since our objective is to retain the primary aromas of the fruit. A minimum of 12 months in contact with the lees will give the Rosado a perfect balance between fruit aromas and complexity. The fruit, naturally, comes from the grapes, and the complexity from the process of autolysis of the yeasts during the secondary fermentation in bottle, where the personality of the yeasts is transferred to the wine, enriching i...