

Cava Ecológico

VEGA MEDIÉN

BRUT ROSÉ

100% Garnacha



Our winery, located in the heart of Requena, has been the home of this cava since its creation. Using only the finest organic grapes from the region, the cava undergoes a slow aging process of over 12 months at 15°C, with no drastic changes in temperature or light. This slow and steady process imparts a perfectly balanced acidity, a delicate bubble, and a complexity that makes it a unique experience, with exceptional smoothness and finesse.

Technical data

Alcohol content: 11,5 %

Residual sugar: 8,5 g/L

Organoleptic Characteristics

It is a pale pink cava, very intense with great aromatic complexity. On the nose, it offers primary aromas typical of a delicate rosé cava, displaying the subtlety of violets and roses combined with ripe red fruits. On the palate, it is smooth, very creamy, fresh, and elegant. Balanced acidity, with slight hints of rye bread and a long finish.

Pairing

This cava is ideal to enjoy throughout the entire meal. Its creamy texture on the palate prevents it from becoming overwhelming. It is especially recommended for cured fish, marinated dishes, and seafood.

It is recommended to be consumed at 6 – 8 °C.

