



BODEGA MASCARÓ RUBOR AURORAE BRUT CAVA ROSÉ NV/\$19.99



DESCRIPTION

Since 1946, the Mascaró Family has been dedicated to producing premium quality brandy, cava, and white wine. From the beginning their founder Antonio Mascaró has insisted upon complete control from vineyard to bottle. Using only grapes from his own vineyard, pressing the whole grapes, harvesting by hand, the company produces a complete range of Reserva and Gran Reserva cava. He believed that the essence of a product is found in its origin. Respect for nature and the careful production processes achieves exceptional products with a distinctive character. Since 1997 the Mascaró winery has been run by the 3rd generation of the Mascaró family, at the head of which is Antonio's granddaughter, winemaker and owner, Montserrat Mascaró. The family owns the Mas Miguel estate in Aiguamurcia, Alt Camp, a region that belongs to the southern Catalan province of Tarragona, Spain. Formerly owned by the community based in Cistercian monastery of Santes Creus, the estate comprises over 170 hectares, of which 35 are vineyards that belong to the Cava and Penedes D.O.'s of Spain.

Bodega Mascaró Rubor Aurorae Brut Cava Rosé NV

This cava is a good example of the suitability of the Garnacha variety to produce rosé cava. This variety gives us the freshness, fruitiness, and vinosity that they believe a rosé cava should have. The process of second fermentation and aging in the bottle provides them with the structure and complexity that characterize a high-quality rosé cava. The Brut Rosé Rubor Aurorae Cava from Mascaró is elegant, has good structure, and a harmonious finish. This cava is 100% Garnacha.

Tasting Notes

NOSE:

Forest fruits, citrus, nuts, and white flowers are delightfully entwined on the nose.

PALATE:

Refined, persistent, and creamy bubbles. It displays fruity notes of cherry and raspberry. Elegant, has good structure and a harmonious end. A well-structured wine revealing subtle flavors of lime, beeswax, and the same fruity and floral character.

PAIRING:

Brie and prosciutto are fantastic with a nice rosé, and they are even better when combined. Smoked salmon is one of the best fish dishes for rosé wines. Chocolate and raspberries, or (better yet) chocolate-covered berries. Spanish Cava Spain's bright, budget-friendly bubbly called Cava is a fantastic choice for savory pairings and light meals.

WINERY WEBSITE: [Mascaró \(mascaro.es\)](http://mascaro.es)

Cava & Penedes D.O., Spain



