

ROSÉ CAVA

VIVA LA VIDA

90 PTS

TASTING PANEL MAGAZINE

“Rich on the palate, its vibrancy and high acidity refreshes with an underlying creaminess. The bubbles float and dissipate leaving behind echoes of mango and gardenia.”

90 PTS | GOLD MEDAL

BEVERAGE TESTING INSTITUTE



AFTER VISITING MANY COUNTRIES AND TASTING THROUGH HUNDREDS OF SPARKLING WINES AND CHAMPAGNES, WE FOUND THE ULTIMATE PARTY STARTER AND FINISHER. VIVA LA VIDA BRUT ROSÉ IS A BEAUTIFUL CORAL COLOR AND DELIVERS A BRIGHT STREAM OF FINE BUBBLES. AROMAS OF STRAWBERRY CREME, BAKED RASPBERRIES AND WILDFLOWERS LEADING TO REFRESHING ACIDITY ON THE MID PALATE AND FINISH. A SAVORY BALANCE OF JUICY FRUITS AND TOASTY OAK.

100% PINOT NOIR
100% ESTATE GROWN
ALCOHOL: 11.5%
RESIDUAL SUGAR: 7 G/L
AGING: 14 MONTHS

PRODUCTION:

THE SELECTED GRAPES UNDERGO A MACERATION OF EIGHT HOURS IN ORDER TO EXTRACT THE MAXIMUM FLAVOR & COLOR FROM THE SKINS. THE SECOND SLOW & CAREFUL FERMENTATION TAKES PLACE 10 METERS UNDERGROUND TO ENSURE A PERFECT AGING ON THE RACK.

PAIRINGS:

VIVA LA VIDA IS ENJOYABLE ON ITS OWN AND ALSO PAIRS WELL WITH FRIENDS, FAMILY AND A VARIETY OF FOODS. IT'S DELICIOUS WITH RAW OYSTERS, GRILLED FISH, CHICKEN DISHES, CHEESE OR FRUITS.

