

HB Wine Merchants presents wines from Casas del Mar

SPAIN



Cava, Rosé

Penedes



Brand Highlights

- Small Production from an estate over 100 years old!
- 50% Pinot Noir and 50% Trepat
- Made in a modern style with old world influence, French yeast and dosage.

The Estate

We are pleased to represent the wines of Pedro and Nuria Frexias, who have never exported this CAVA to the United States previously. Their families have a great deal of history in the Penedes, and as the next generation, Pedro & Nuria are working hard to show the specific terroir of the region. Being French, Pedro spent a lot of time in Champagne, and has production of his CAVA venture with his wife. A reasonably priced Sparkling Wine that tastes like French Champagne!!

Wine Making

Grapes are picked up by hand and pressed very softly to preserve all the aromatic elements from the grapes. A short period of skin contact allows the pigment and aromatics from the red grape skins to lightly color the juice. The first fermentation is done very slowly without further skin maceration, during 25 days at a controlled, cool, temperature. The second fermentation is taking place in the bottle (Méthode Traditionnelle) as in the Champagne district of France. The cava is aged on the lees between 12 and 14 months to preserve the fresh delicate red fruits in the Rosé Cava.

Tasting Notes

Nose of strawberry and ripe bing cherry abound in the wonderful and fresh Rose Cava. Bottle fermented to retain a fine bead yet balanced with ripe red fruit flavors and a richness that only Pinot Noir can impart. This is sure to please and value priced!

Press

- **84 points Wine Spectator** "An easy-drinking sparkler, with pleasing cherry, candied apple and citrus peel notes. Bright and tangy throughout. Drink now. 2,000 cases made."

Product Specifications

- Available in 750ml with natural cork only
- UPC Code: 8 75734 00504 7
- SCC Code: 1 08 75734 00504 4
- Case dimensions: 11"x14"x12.5"