

Destello

Cava Brut Reserva Rose

Trepat 50%, Monstrell 30%, Garnatxa 20%

Destello, meaning sparkle, is a proprietary Opici Wines label that hails from the acclaimed Cava-producing region of Penedes in the Northeast of Spain. It is hand-crafted by a small, family-owned winery that has been producing traditional regional sparkling wines since 1880. With young, innovative packaging and a consumer-friendly flavor profile, Destello Cava sets the standard for quality at an attractive price.

Tasting Notes:

Very pleasant and mild with a fresh acidity. Fruity, complex and lasting in the nose. Due to its acidity and freshness, cava will pair very good with any kind of food. It works specially well with all types of fish and light dishes. Highly recommended for spicy food and sushi too.

Vineyards:

Region: Penedès, Catalonia, Spain
Training Method: Guyot
Planting Density: 2,000 vines/hectare
Soil Composition: Calcareous clay
Elevation: 200 meters
Exposure: Southwest
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested in September
Fermentation: Vinified using the traditional *méthode* Champenoise, in which the initial fermentation took place at a controlled low temperature in stainless steel tanks, while the secondary fermentation took place in bottle.

Aging:

18 months in bottle

Technical Data:

Alcohol: 11.5%
pH: 3.00
Acidity: 5.5 grams/liter
Residual Sugar: 7.0 grams/liter
Quantity Produced: 2,500 Cases



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