

ONAYA

DE DON
CRISTO

Cava

Brut Rosé

Metodo tradicional



Winemakers

We make the wine you need

liliwine.es



A selected cava vinified with traditional bottle fermentation

This cava is made with 100% Trepat wich is the local varietal for quality Rosé Cava. The grapes come exclusively from the Penedes, the Alt Camp and the Conca de Barberá. Following the local tradition the second fermentation takes place in the bottle. The cava then matures in the bottle for at least another 12 months to develop its full aroma.

Attractive pale pink. Fresh and crispy bouquet. Beautiful, fine, long lasting bubbles. Light and fine on the palate, with small red fruit, refreshing and easy to drink.

This cava is ideal alone as an aperitif or as a versatile accompaniment (rice, pasta, fish, salads...)

Crispy, refreshing sparkling Rosé wine

D.O. Cava

Grapes : Trepat 100%