

## Cava Damia Rosat Selección especial 1637 Cava Damia - 75 cl.

Damia was the founder of this House established in 1637. The production still takes place at the estate.



### Vinification

Traditional method, 18 months of ageing sur lattes. Dosage: 6 grams only. Remuage (stirring) on wooden racks.



### Storage potential

4 years at least.



### To serve

Not too cold (10°C) in a wide flûte or a white wine glass.



### Trial analysis

Deep pink colour with onion peel reflections. Not explosive on the nose, but lively and straightforward. Dry and pure finish.

### Description domain

This family has been making wine since 1637, with its own grapes. The vineyards are farmed organically, in the respect of Nature. At Damia's, no mechanization nor industrialization when it could endanger the quality of the wines.



### Assembly

Trepat (100%)



### Region:

Catalunya



### Appellation:

Cava



### Wine estate:

Cava Damia