

Los Dos



PRODUCER PROFILE

Region: Penedes
Country: Spain

Los Dos Cava Brut Rose N/V

WINE DESCRIPTION

Like two dancers coming together to create the perfect routine, Los Dos celebrates the intricate steps in the dance of winemaking. It starts with the vine finding perfect partnership with the soil. With Los Dos Cava, the grapes are from family vineyards in the renowned D.O. Penedés. The rhythm of the dance changes when the winemaker steps in—carefully hand harvesting and aging the grapes on lees for 10 months resulting in a classic Cava that displays good acidity with some floral sweetness.

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A blend of Trepat, Monastrell and Garnacha. Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures, followed by aging on the lees for 10 months. The wine then undergoes its second fermentation in the bottle.

TASTING NOTES

Rose pink in color. Red florals and ripe red berry aromas with cherry, strawberry, and raspberry flavors on the palate. Fresh with medium structure. Good balance between the acidity and the fruit concentration.

FOOD PAIRING

Serve with a paella or risotto dish, or with creamy sauces and cheeses, like Manchego. Also pairs beautifully with fresh seafood.

VINEYARD & PRODUCTION INFO

Production area/appellation: DO Penedes

WINEMAKING & AGING

Varietal composition: 50% Trepat, 30% Monastrell and 20% Garnacha
Length of aging before bottling: 9-10 months

ANALYTICAL DATA

Alcohol: 11.5%
Residual sugar: 7 g/L