



ARTS DE LUNA ORGANIC BRUT ROSÉ

D.O.P. CAVA



Area of Production

Denominación de Origen Cava (Requena). Continental climate with Mediterranean influences. Large day and night temperature variations. Average annual temperature 13°C. Chalky-clay soils.

Grape Varieties

100% Garnacha from organically grown vines.

Winemaking

A selection is made of the Grenache grapes, grown in accordance with the rules of Organic Farming. This form of organic viticulture and wine-making is based on the development of environment and consumer friendly technologies for organic wine quality improvement and scientifically based legislative framework (using only natural resources, without any chemicals, in this way producing organic fruit while at the same time conserving the fertility of the land and respecting the environment).

The finest Garnacha grapes are harvested at the beginning of September. Cold maceration in a pneumatic press. Fermentation at 14°C in stainless steel tanks.

In January a process called 'tiraje' takes place where the new wine is bottled and the second fermentation occurs in the bottle. The Cava is stored in 'rima', special containers for holding the bottles in position, for 11 months.

Wine suitable for vegetarians and vegans.

Tasting Note

Appearance:	Creamy, persistent mousse with fine, well-integrated bubbles, a sign of well-executed secondary fermentation and careful lees ageing.
Colour:	Intense onion-skin pink hue, with bright reflections and a clean, elegant appearance.
Aroma:	Fresh and expressive on the nose, highlighting notes of red berries (wild strawberry, raspberry, redcurrant), with subtle floral undertones and delicate hints of pastry, adding complexity while maintaining vibrancy.
Taste:	Light yet flavourful entry, with a crisp texture thanks to its balanced acidity and lively effervescence. Fresh, fruity and agile, with a clean, persistent finish that brings back red fruit notes.

Food Pairing & Serving Suggestions

This Brut Rosé cava is ideal as refreshing aperitif, a pairing for dishes like fruit-based salads, Iberian ham, or tuna tartare or a great match for Light desserts, such as fruit tarts, berry sorbets or mousses

Serve well chilled, between 4 and 6°C, to highlight its liveliness, freshness and aromatic expression.

Alcohol Content
12% vol.

Available in
75cl.

LOGISTICAL INFORMATION

Stopper:	Cork
Packaging:	6 bottles per case
Euro-pallet:	64 cases / 384 bottles
Rows:	4
Weight:	672 kg