



Segura Viudas

Reserva Heredad Rosé D.O. CAVA

“...Pleasure...Freshness...Seduction...”

“...Limited quantities...”

“...Single Vineyard Cava...High Point Cava...”

BRIEF INTRODUCTION FROM THE HEAD WINEMAKER:

Those are the words defining this new Segura Viudas creation.

Four years ago I was asked as the Segura Viudas Head Winemaker to create the best Rosé Cava for Segura Viudas as the perfect partner for Brut Reserva Heredad.

We have been waiting since then for the best harvest until I was convinced enough with the final result, and we are happy to announce that at the end of summer we will be releasing Reserva Heredad Rosé Brut.

Made 100% with Pinot Noir grapes from 2011 vintage, it is very pale in colour, delicate, elegant and with a crispy acidity which may predict it will age really well.

The grapes come from one limited vineyard, located at a high altitude (Aiguaviva) at more than 500 meters above the sea level. Harvest was done by machine and at night to have a fresh and a fast picking, and once the grape arrived at the winery we did not press it, we only used the free run juice to create the final blend.

Aged in bottle with home selected yeasts for more than 15 months, the “remuage” has been done by hand. See below the tasting comments and pairing recommendations from Mr. Juan Muñoz, President of the International Sommelier Association.

I really hope you will enjoy this beautiful rosé cava. Cheers!

*Gabriel Suberviola
Head Winemaker, Segura Viudas*

SOMMELIER COMMENTS:

The truth is that this singular Cava could be described using all these attributes.. and more besides, as it is....

A Cava whose salmon or pale pink colour is most pleasing on the eye, and which seduces us with the rich nuances of its fresh fruit flavours.

A Cava of very limited production, from specifically selected vintages, as in some years it is simply not made.

A Single Vineyard Cava – much in fashion in both the Old and New Worlds of winemaking.

A High Point Cava – also very fashionable – but this one is also from a high altitude vineyard – Aiguaviva – at more than 500 metres above sea level.

All this means that this Pinot Noir, specifically selected and created to make Cava is refreshing, a high fruit profile, but perfectly balanced in body, alcohol married with fruit, ripe red fruit, grenadine with bright redcurrants, over a backdrop of freshly picked flowers.

On the palate it is full of personality, its acidity a beacon, lively and natural, but also creating body and intensity, in perfect harmony with those ripe red fruits.

I would drink this now, but would also keep a few bottles to enjoy it as it developed.

The bottles for immediate drinking could be partnered with many dishes, such as: classic risottos, black and white truffles (in season), firm textured fish – monk fish, lobster crayfish and cod.

It would also be perfect the classic scrambled eggs with homemade fries and mountain ham, or more simply salmon en papillote.

However!!! The bottles I would keep, after a year or so, I would drink with chocolates, for example this outstanding recipe: Toasted bread with melted chocolate, Maldon sea salt and extra virgin olive oil.

The truth is that I am not sure if I can wait until the bottles mature, so I shall make the dessert now, and serve it with the Cava.

Thanks, health and Cava.

*Juan Muñoz Ramos
President of the International Sommelier Association*



TECHNICAL INFORMATION:

- Total Acidity 4,3 g/l
- Dosage 9 g/l