



REXACH BAQUES

(Ray-Shack Back-es)

Brut Rose

GRAPES

100% Pinot Noir

BOTTLING DATE

All Cava is disgorged upon order!

PRODUCTION

1,000 - 6 btl cases

APPELLATION

Cava D.O.
Located in Penedes

ALTITUDE

200 Meters

ALCOHOL

11.5%

FORMAT

750ml



TASTE PROFILE

Soft and elegant, with fresh aromas. The fineness of Pinot Noir planted in our lands only for this Rosado. Introduced by the fourth generation, Montse Baques Peixo.

VINEYARD

We have 21 hectares of vineyards, that are characterised by soils there are calcareos, that's good for the quality but not for the quantity. The soils are loamy that facilitates drainage when there's a lot of rain and water retention when the soil is dry. There are all between 40-60 years old and now we have a new one, 4 years old, our child!

WINERY HISTORY

Pere Baqués Rafecas began making quiet wines at the end of the barber's shop and the town's dance hall, run by his parents. That's how our story began. In 1910 the company starts and it is he who carries out the first excavation of the cava in search of optimum conditions for a good aging of those wines. At the moment, the cellars are run by Montse Rexach Peixó, which is faithful to origins and contributes to the cellars a generational change worthy of a family tradition

AGING & DOSAGE

4 grams of residual sugar makes this on the drier end of the Brut spectrum. Aged on fine lees and in cellar until ordered!

FOOD PAIRINGS

With the ability to accompany many dishes, choosing will be the hard part. Shell fish, White fish, Cheese, Cured meats, or even a nice, sunny day. Specifically, Fuet, the local cured meat of the region.

WINERY HOME PAGE

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