

# Família Oliveda Rosat Cava

## Cava, Catalonia

### Background

As stated on the lintel stone over the entrance of the Oliveda house, wine production on the estate dates back to 1764, although at that time it was only for the family. In 1948, Josep Oliveda Casanovas and his wife, Joana Rigau Ros, founded a company for the production and sale of wines and Cavas. In 1995, their wines were awarded two gold medals in Madrid, and thus joined an elite group of “The One Hundred Best Wines in Spain”.

Familia Oliveda is still family owned and is located in Capmany, northeast of Barcelona inland from the Costa Brava at the foot of the Pyrenees. They produce a full range of Cava styles, *blanco and rosat*. This comarca, or rural district, is a land of legends, spirits and traditions situated in the northeast of the Principality of Catalonia, receiving the caresses of the Tramuntana winds and the kiss of the Mediterranean Sea.

Familia Oliveda tend 50 hectares of their own vines and have invested in new technology over the years to extract the very best from their quality fruit – all this whilst not abandoning the traditional winemaking techniques they have nurtured, which give their wines a singular character. Their underground cellars for maturing the Cavas are impressive, as is the unique museum of ancient wine making artifacts such as wooden wine presses, hand pumps and Spain’s biggest collection of brass barrel taps dating back to the 18th century. Dali, who worked nearby in Figueres, would surely have enjoyed the occasional flute of Oliveda Cava!

Faithful to the méthode Champenoise, discovered in the 17th century by Dom Perignon, the Familia Oliveda cellars produce the most delicate Cavas, extraordinary and unique. Must from Macabeu, Xarel-lo and Parellada grapes, and must for the Rosat from Pinot Noir and Grenache grapes are fermented in the bottle, which sees them transformed into light, elegant and exquisitely aromatic Cavas.

### Winemaking Notes

The Familia Oliveda Rosat-Sec is made from primarily estate grown Grenache (60%) and Pinot Nior (40%) grapes using mainly free run juice. The grapes were picked in pristine condition for making Cava. This Cava is produced in the traditional méthode Champenoise style with the secondary fermentation occurring in bottle for 12 to 18 months whilst resting in the Familia Oliveda Cava cellars prior to disgorging and dosage.

### Tasting Notes

An attractive, luminous, delicate raspberry pink with abundant and persistent fine bubbles that form a lovely crown. Beautiful aromas of ripe sweet strawberry and cherry fruit with perfumed floral notes. A soft well-structured creamy palate with fresh strawberry and raspberry flavors in the mouth. Its mouth-watering crispness invites you to take another sip. It makes a superb aperitif and is an excellent match for fried appetizers such as calamari. It is also excellent with desserts such as creme brulee or with fresh fruit.

### Specifications

Alcohol: 11.5%  
pH: 3.16  
TA: 6.2g/l  
Residual Sugar: 20g/l

### Reviews

**86** Best Buy \$20 and under **Wine Advocate**

