

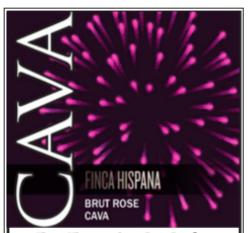
# Finca Hispana, Cava Brut Rosé DO Cava, Spain

Pale strawberry in color with a dry, minimal nose, and small concentrated bubbles. On the palette dry, light with good acidity, and a pronounced red berry fruit flavour; a perfect sparkling wine for celebrating with friends, or as an aperitif. Methode Champenoise with 14 months of bottle aging.



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