



# ARDEA

BRUT ROSÉ  
ORGANIC

From time to time, our ancestors would spot a strange bird in the sky they had never seen before. Today, the names of those birds inspire this collection of marvellous rarities.

Rara Avis, Cavas from unique sites where the environment, the vineyard, and viticulture come together to offer truly exceptional conditions.





## RARA AVIS COLLECTION

# ARDEA

### DO CAVA · Brut Rosé · Organic

Guardian of water and land, Ardea is a bird with pink feathers and a slender shape. It embodies timeless elegance and gives its name to our most sophisticated cava. A Rara Avis with an intense pink hue, a very delicate palate, and an enveloping character.

## ORIGIN

Ardea is made with Pinot Noir from the Puntatge estate. Located in Font-Rubí, at an altitude of over 400 meters, where the soil is clay-limestone.



### EL PUNTATGE

**Planting year**  
2000

**Yield**  
3.000 kg/ha

**Harvest**  
Manual

**Formation**  
Treslling vineyard

## ELABORATION

The harvest is carried out manually to preserve the integrity of the grapes and avoid excessive color extraction. A brief skin maceration is performed at 15 °C inside the press to obtain red fruit aromas and a rosé color with a vibrant hue. Afterwards, a fractioned pressing is conducted, separating the different qualities of must and using only the free-run juice to achieve greater clarity and freshness. The must is clarified and undergoes controlled fermentation at 16–17 °C. The cava is produced using the traditional method, with a second fermentation in the bottle. Minimum aging of 14 months on the lees.

## SENSATIONS

**Aroma:** Intense aromas of raspberry, dark forest fruits, and delicate white floral notes such as jasmine.

**Palate:** Its structured and creamy palate combines notes of red fruits and peach over a background of fine pastry.

**Particularity:** An exceptional rosé made with Pinot Noir, combining the intensity of black and red fruits with the delicacy of white flowers. This harmony lends it a distinctive floral character and a surprising depth that goes far beyond what is typical in rosés.

## PAIRING

Ideal as an aperitif or to accompany all kinds of rice dishes, pasta, or grilled white meats.

<b>Denomination</b>	DO Cava
<b>Variety</b>	Pinot Noir 100%
<b>Vineyard</b>	Vinya del Puntatge
<b>Cultivation Area</b>	Font Rubí (Alt Penedès)
<b>Altitude</b>	400 metres
<b>Alcohol volume</b>	11,5%
<b>Ageing</b>	14 months on the lees
<b>Serving temperature</b>	6 °C
<b>Total acidity</b>	6 g/L (tartaric acid)
<b>Ph</b>	3
<b>Dosage</b>	9 g/L
<b>SO<sub>2</sub></b>	55 mg/L <i>Maximum DO Cava: 160 mg/L</i>
<b>Pressure</b>	5,8 bar



## WINEMAKING PHILOSOPHY



Sustainably crafted from the vineyard to the winery. Certified organic by the CCPAE and recognized for environmental initiatives by Sustainable Wineries for Climate Protection (SWfCP).

# RARA AVIS ARDEA AWARDS

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## Year 2026



**Rara Avis Ardea. Gold Medal**  
Tim Atkin. 91 points.

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## Year 2025



**Rara Avis Ardea. Gold Medal**  
Vinari Awards



**Rara Avis Ardea. Gold Medal**  
Wine Enthusiast. 90 points.

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## Year 2023



**Rara Avis Ardea. Gold Medal**  
Catavinum World Wine & Spirits Competition



**Rara Avis Ardea. Gold Medal**  
Berliner Wine Trophy

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## Year 2022



**Rara Avis Ardea. Gold Medal**  
Catavinum World Wine & Spirits Competition

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## Year 2021



**Rara Avis Ardea. Gold Medal**  
International Wine & Spirits Awards