



**Sòlid:** An innovative gastronomic product born out of the complicity of two families: El Celler de Can Roca and Agustí Torelló Mata.

A product to revolutionize cava cuisine: the utmost respect for the product, greater density, longer-lasting taste, greater fixation of endogenous carbonic acid.

*Born out of complicity: cuisine and cava*

## Sòlid Rosat

### Texturized Sòlid Rosat Trepat

The imagination comes into play.

Pleasing sensation in the mouth.

A fun touch for fleshy fish, berries and cocktails with different colours and densities.

### A few gastronomic proposals:

- .. With tuna cubes marinated in soya and ginger.
- .. With smoked salmon cubes and tomato.
- .. A SÒLID ROSÉ foundation crowned with salmon roe.
- .. In strawberry or cherry gazpacho.
- .. Rose and strawberry jam.
- .. Red fruit jam and natural red fruits.
- .. With wild strawberries and eucalyptus ice cream.
- .. With cherry sherbet and natural cherries.

### As a cocktail:

The cocktail is reinterpreted through color and differing densities.

We recommend a Kir Royal with suspended red fruits.

