



BRUT

2017

Fresh, aromatic and fruity cava, and its easy tasting and encourages tasters to enjoy a second glass. Produced from the grapes varieties which are typical of the area, with a strong predominance of Xarel·lo, making this a classic cava yet also pleasant and cosmopolitan. Using musts from first pressing and adding 6 grams of sugar per litre in the disgorging, this cava is an ideal companion for any occasion.

PRODUCT SHEET

Vintage: 2017

Region: D.O. Cava

Dosage: Brut

Bottling date: February 2018

Aged: +15 months

Grape varieties: Xarel·lo, Macabeo, Parellada

Serving temperature: 6 °C

ANALYSIS

Alcohol: 12% Vol.

Sugar content: 5.9 gr/L

Acidity (Sulfuric exp.): 5.6 gr/L

SO₂ T: 59 mg/L

pH: 2.9

TASTING NOTES

This cava is of a golden straw colour, with a small and persistent bubble and with good formation of crown. In the nose its fruity aromas of short ageing stand out on a base of lactic yeast. In the mouth it is fresh, pleasant, full-bodied and tasty, with well-integrated carbonic.

PAIRING

It is the perfect choice for savouring at any time of the day. It pairs well with light meals such as snacks, tapas, salads, rice dishes or white meats.