



Cava Brut

Grapes:	A blend of Macabeu, Xarel·lo and Parellada
Vineyard Locations:	Cava
Time of Harvest:	From mid-August to mid/late September
Vinification Process:	Primary fermentation at a controlled temperature of 14–16°C Second fermentation in bottle at 15°C. Brut dosage.
Aging Process:	Aged on its lees for at least 10 months
Alcohol Content:	11.50%
Total Acidity:	5.3 g/l
Residual Sugar:	7.2 g/l
pH:	3.02
Tasting Notes:	Pale yellow with fine and persistent perlage. Intense. Floral and fresh fruit aromas in perfect harmony with citrus and aniseed notes. Creamy bubbles, luscious and fresh.
Cellaring:	Best if consumed within a year of purchasing the bottle
Closure:	Cork
Food Pairing:	Lovely as an aperitif or paired with fish and seafood. Serve at 7–9°C.