

DESCRIPTION

Cava Brut Nature Reserva Organic and suitable for Vegans.

Xarello 40%. Macabeo 30%. Parellada 30%

The grapes come from the Alt Penedès region in Catalonia.

ELABORATION

First fermentation in stainless steel tanks at controlled temperatures of 16-18 °C. Second fermentation in the bottle following traditional methods. Average ageing of 24 months in the bottle.

ALLERGENS

Contains Sulfites.

TASTING NOTES

Pale yellow with green hues, small bubbles and a white bubble ring. Traditional aromas of green apples, pears and pineapples. Ripe, with almond notes.

Ample and polished on the palate; very dry. Aftertaste with an ageing bouquet; persistent and unique in its class.

