



*Brut Nature
Reserva*

Wine Appellation: Cava
Grape Varieties: Parellada, Xarel·lo
Ageing: 25-30 months
Alcohol Level: 11,5% vol.
Acidity: 5,9 gr/l. ac.
Residual Sugar: <2 gr/l
Ph: 3,15
Bottle: 0,75cl.
Recommended Serving Temperature: 5-6°C

Disgorgement: Manual
Disgorgement date: Printed on back label
Bottling date: Printed on back label

Tasting notes: Golden yellow color. Small, persistent bubbles. Complex with a nice intensity. Intense aroma of ageing, ripe fruits, toasted grassy notes. Nice gas, well structured with a long, enjoyable finish.

Food Pairing: Recommended for tasting by itself or with a meal, from beginning to end.