

uva^e



Wine Appellation: Cava

Grape Varieties: Xarel·lo, Chardonnay

Ageing: 30 months

Alcohol Level: 11,5% vol.

Acidity: 5,75 gr/l. ac.

Residual Sugar: <2 gr/l

Ph: 3,20

Bottle: 0,75cl. Special

Recommended Serving Temperature: 5-6°C

Disgorgement: Manual

Disgorgement date: Printed on back label

Bottling date: Printed on back label

Tasting notes: Brilliant Gold color. Fine persistent bubbles, excellent beading in the glass. Nose of toasted yeast, spices, ripe red cherries and with hints of All Spice. Light efervescent tones of the same flavors. Flavors balanced by a light acidity and a very pleasant evolution. A smooth, long, pleasant and lasting finish.

Food Pairing: Perfect for long chats and special meals.