


Origin	Spain	
Region	CAVA	
Variety	75% Macabeo, 25% Chardonnay	
Type	Brut	
Vineyard age	30 - 40 years	
Production	6000 - 8000 kg/ha	
Soil	Stony and clay	
Altitude	700 - 800 m	
Viticulture	Traditional	


### Production

Harvest	Manual
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity
2nd Alcoholic Fermentation	In bottle at 15°C
Maturation in bottle	RESERVE 17 months sur lattes
Added sugar	7 grl/l after disgorgin



### Tasting

Colour	Straw colour with steely reflections. Fine bubbles in continuous strings that form a crown on the surface.
Nose	Reminiscent of a variety of tropical fruits (passion fruit, mango), along with aromas of freshly baked brioche. Light overtones of honey and nuts.
Mouth	On first taste dry with a light bubble which leaves a pleasant sensation. Structure middle to high, good balance between alcohol and acidity. Unctuous.



### Food pairing

Perfect accompaniment to hors d'oeuvres.  
Ideal as a welcoming glass.

Serving temperature 6-8°C



### Logistics

GTIN 13	8420560000050	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg

