





Origin	Spain	
Region	CAVA	
Variety	75% Macabeo, 25% Chardonnay	
Type	Brut Nature	
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	12 months sur lattes	
Added sugar	Only residual sugars	

Tasting

Colour	Pale yellow colour; persistent frothing with very small bubbles.	
Nose	Toasted bread, tropical fruit, touches of almond and coconut.	
Mouth	Good acidity. Full on the mouth, a lot of body, long without bitterness. Coherent flavours. Citrus such as pink grapefruit and tropical fruit.	

Food pairing

Shellfish and fatty fish (sea bass, salmon), white meat and all types of rice dishes.	
Serving temperature 6-8°C	

Logistics

GTIN 13	8420560000180	
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