


RESERVA BRUT NATURE




Origin	Spain	
Region	CAVA	
Variety	60% Chardonnay, 40% Macabeo	
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 3 months matured in barrel	
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity	
2nd Alcoholic Fermentation	In bottle at 15°C	
Maturation in bottle	RESERVA 20 months sur lattes	
Added sugar	Only residual sugars	

Tasting



Colour	Vibrant pale yellow colour with steely tints; persistent fine frothing.	
Nose	Intense aroma of nuts and vintage on the nose. Aromatic herbs, butter and honey.	
Mouth	The bubble perfectly integrates into the mouth, highlighting a perfect balance between sweetness and acidity. Long and elegant.	

Food pairing

Salads, roasts and oven baked fish.	
Serving temperature	6-8°C



Logistics

GTIN 13	84205600000104		
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	