



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
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	8420560000739	
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

