



Origin	Spain
Region	CAVA
Variety	100% Chardonnay
Type	Brut
Vineyard Age	30 - 40 years
Production	6000 - 8000 kg/ha
Soil	Stony and clay
Altitude	700 - 800 m.
Viticulture	Organic



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	9 months sur lattes
Added sugao	9 gr/l



Tasting

Colour	A bright, golden, yellow colour, with fine, uniform bubbles that are slowly released to make a fine, delicate, lasting head.
Nose	Fragrances of white flowers (water lilies and calla lilies), with fresh hints of moss and fresh hay. A subtle fragrance of fresh butter and crusty toast.
Mouth	Initially fresh and clean in the mouth, with a wonderful balance between acidity and maturity. Delicate, smooth bubbles resulting from the long ageing process in racks producing a pleasant volume in the mouth. A pure, fresh, lasting sensation on the palate.



Food pairing

Perfect for blue fish meals, white meat, fish stews, roast vegetables.

Serving temperature 6-8°C



Logistics

GTIN 13	8 420 560 000 15 9	
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	AMERICANO
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weigh	920 kg	1020 kg

