





# EL CEREMONIOSO **BRUT - ORGANIC WINE**

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

## Production

Harvest	Manual Inox vats fermentation controlled at 16°C Not carried out, in order to mantain a high final acidity		
1st Alcoholic Fermentation  Malolactic Fermentation			
			2nd Alcoholic Fermentation
Maturation in bottle	9 months sur lattes		
Added sugar	9 grl/l		

# **Tasting**

Colour	A bright, golden, yellow colour, with fine, uniform bubbles that
	are slowly released to make a fine, delicate, lasting head.

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

Logistics			
GTIN 13	8 420 560 000 15 9		
Bottle			
Туре	Standard Cava		
Height	325 mm		888
Diameter	88.4 mm		
Weight (empty)	900 gr		
Box			
Dimensions (LxHxD)	27 x 18,9 x 33 cm	36 x 28 x 33 cn	n
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	

920 kg



Premios destacados/ Highlight awards





Weigh

1020 kg