RESERVA BRUT EXPORT

PRODUCT TYPE

Reserva Brut

VINTAGE 2013

VARIETALS

Macabeo, xarel lo and parellada

AGING

More than 25 months

ANALYSIS

°A 11,8 Sugar 8 gr/l ATS 4 gr/l Contains sulfites

PACKAGING

Cardboard case of 6 bottles of 75 cl in horizontal position

PALLETS

Europalet (80x120x145) 64 boxes of 6 bottles (100x120x145) 88 boxes of 6 bottles

PRODUCTION

Made with the traditional varietals of the Penedés Fermented in stainless steel and then in contact with the fine lees.

Aged in bottle for more than 25 months on the property.

Created for the newly initiated to cava, who look for freshness on the palate with a hint of sweetness.

TASTING NOTES

Pale yellow color with golden reflections.

Fine and persistent bubbles. The nose is fresh, with aromas of white fruit and an almond background.

On the palate it is fresh and honeyed with a balanced finish.

An easy-to-drink cava, ideal for pasta with sauces and rice.



BLANCHER