



RESERVA BRUT NATURE

Reserva Nature

This cava was released in 1960 with the name of Extra Seco, it was the ideal complement the Extra Semi and designed for people who used to drink cava at anytime. In 2012 we presented this cava with the name of RESERVA NATURE, renewed and adapted to current tastes.

D.O. CAVA

Product Type: Reserva Brut Nature

Vintage: 2017

Varietals: Macabeo, Xarel·lo and Parellada

Aging: More than 25 months

Analysis: °A 11,5 Sugar 2 gr/l ATS 4 gr/l Contains sulfites

Packaging: Cardboard box of 6 bottles of 75 cl in vertical position Pallets Europalet (80x120x145) 64 boxes of 6 bottles (100x120x145) 88 boxes of 6 bottles

PRODUCTION

Fermented in stainless steel and then in contact with their fine lees. Aged in the bottle for 25 months on the property. Clarified by hand on the riddling rack. This cava is made for those looking for a fresh feel on the palate. It is the embodiment of simplification and elegance.

TASTING NOTES

Pale yellow color with golden reflections. Fine bubbles with a good crown formation. The nose is enveloped with aromas reminiscent of white fruits, notes of raw almonds and a background of pastry. Fresh and long on the palate. Ideal for snacks and grilled fish or in sauces.



BLANCHER