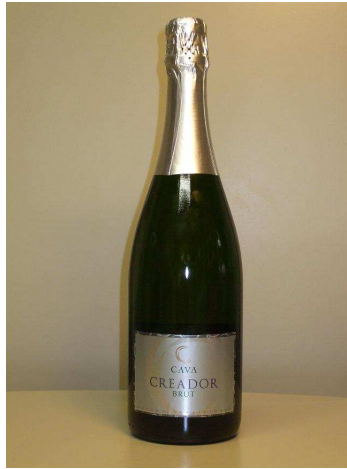


CAVA CREADOR BRUT



Details :

Denomination of Origin CAVA.

Grape varieties: Macabeo (50%), Xarel·lo (30%) and Parellada (20%).

Bottle ageing on yeast during the second fermentation: between 9-12 months.

Tasting Notes:

Colour: Pale with a fine and persistent mousse.

Aroma: From evolution with yeast contact over a fruity background that reminds the varieties used.

Taste: Good mouth tasting, with a light touch of sweetness, harmonious, fresh, elegant, tempting and with character.

Technical Details:

Alcohol: 11,5 ° (%vol.).

Total Acidity: 6,5 g/l.

Volatile Acidity: 0,32 g/l.

Sulphur: 90 mg/l.

Sugar: 10 g/l.

Gastronomy:

The perfect Cava for aperitifs and a good companion for a variety of dishes like fish, seafood, light meats, pastas, paellas, etc.

Serving temperature 6°C