Brut Nature Reserva



Wine Appellation: Cava
Grape Varieties: Xarel·lo, Macabeu and Parellada
Aging: A minimum of 24 months
Alcohol: 11.5% vol.
Total Acidity: 5.8 gr/l.
Residual Sugar: < 2 gr/l.
Ph: 2.95
Bottle: 75cl (standard)
Recommended Serving Temperature: 5-6ºC
Disgorgement: Manual.
Disgorgement Date: Printed on back label.
Harvest: Printed on back label.

Tasting Notes: Golden yellow colour. Small, persistent bubbles. Complex with a nice intensity. Intense aroma of aging, ripe fruits, toasted grassy notes. Nice gas, well structured with a long, enjoyable finish.

Food Pairing: Recommended for tasting by itself or with a meal, from beginning to end.

Rimarts