



Characteristics

Variety: Xarello, Macabeo, Parellada

Appellation: D.O. Cava

Viticulture: Sustainable viticulture, espalier system, vines between 20-40 years on clay soils.

Elaboration: by the champenoise or traditional method. Second fermentation in the bottle and aged for 12 months on lees before disgorgement.

Tasting note

Pale yellow color, fine and homogeneous bubbles; citrus notes, together with orange peel and bakery. Fresh and vibrant in the mouth with a light sweet aftertaste of fruits.

Pairing

It is perfect for the appetizers; also with tasty fish, salads, pasta and rice as well as a variety of soft and blue cheese. Also recommended for sweet and sour flavors and oriental or spicy food.