

Sense Cap – Cava Brut Reserva

D.O. Cava

Varieties:

50% Macabeo
25% Xarel·lo
25% Parellada

Vineyards planted in calcareous-clayey soils.

Elaboration method: first fermentation in stainless steel tanks at a controlled temperature. Sparkling made through the traditional method or *champenoise*.

Aging: aging of 16 to 22 months in bottles on the lees.

Production: 15000 bottles (0.75L)

Analysis: 11,5% vol. alcohol
6 g/l tartaric acid
7,3 g/l residual sugar

Tasting note: medium lemon with reminiscence of hay and golden reflects. Green apple and citric aromas with some dried fruits and a touch of fennel. Very elegant on the palate with a characteristic freshness, light and quite seductive.

Food pairing: this cava is perfect to have with salads, rice, charcuterie, fish and shellfish, and all kind of desserts.

