



Cava Capçanes Brut Reserva

D.O. CAVA

GRAPE VARIETIES: 50% Macabeu
25% Xarel·lo
25% Parellada

WINEMAKING

First fermentation in stainless steel tanks at a controlled temperature.–
Sparkling made through the traditional method.

Ageing

Brut Reserva that spends 24 months on the lees.

Total production

Approximately 24.000 bottles (75cl.)

Analysis

11.5 % vol. Alcohol
5,3 g/l acid (tartaric)
9 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.

