



CAVA
CASTELLBONET
• MÉTODO TRADICIONAL •
BRUT



TASTING NOTES

This Cava has a beautiful straw-yellow color with slight golden reflections and fine, continuous, persistent bubbles. On the nose, subtle aromas unfold in layers, revealing yellow fruits like peach and apricot along with floral notes. On the palate, it is creamy and expressive, with hints of brioche, citrus touches, and a pleasant acidity—a truly food-friendly sparkling wine.

FOOD PAIRINGS

Pairs excellently with a range of tapas and dishes like fish, poultry, and rice. Best served at 8°C.

CATEGORY

White

GRAPES

Macabeo, Parellada

PRODUCER

Luis Marin
Family Wineries

COUNTRY

Spain

SIZE

750 ml

ABV

12.5 %

SERVING

TEMPERATURE

8°C

