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1903

CAVA BRUT

GRAPE VARIETY: Grenache

HARVEST: During the second fortnight of September.

FIRST FERMENTATION AND VINIFICATION: Soft pressing of the grape to obtain the must (flower must). Subsequent maceration during 8 - 10 days. With the grapes skins to achieve the pale colour. Controlled fermentation between 18°C and 20°C. Static decantation.

SECOND FERMENTATION: It takes place in the bottle for 40 days at a temperature of 16°C and final ageing from one and a half year to two years. Reducing sugar: 3gr per litre.

COLOUR: Bright pink.

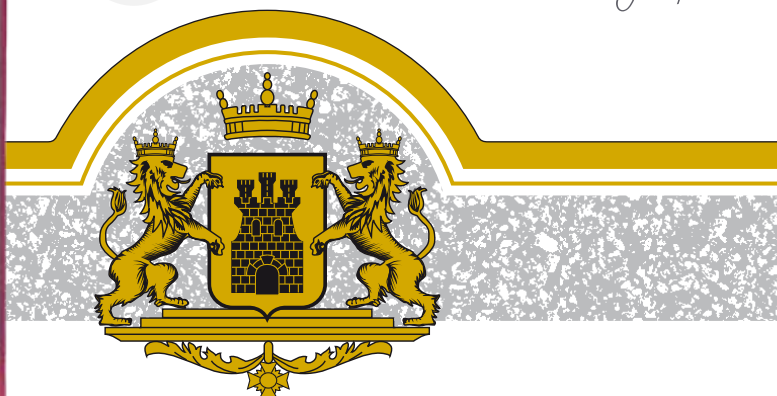
AROMA: Clean with medium strength in the nose. Very fine and fruity.

TASTE: Well balanced in the mouth. Tasteful, with proper sweetness, very mild and fresh. Excellent with persistent loosening of bubbles.

HOW TO SERVE: It should be served chilled at a temperature between 6°C and 8°C. The "flute" type cup is recommended.

WHEN TO SERVE: Especially suited for red meat, game meat.

*Product
of Spain*



CAVA

CASTELLBONET

• MÉTODO TRADICIONAL •