

Montsant

BRUT NATURE 2017

With a minimum ageing period of 12 months, it has been made from the best autochthonous grapes in the region. Pleasant and fresh at first, its balanced acidity accompanies a long and vibrant finish.

PRODUCT SHEET

Vintage: 2017

Region: D.O. Cava

Bottling date: February 2018

Aged: more than 12 months

Grape varieties: Xarel·lo, Macabeo, Parellada

Serving temperature: 5-6 °C

ANALYSIS

Alcohol: 12% Vol.

Sugar content: 0.33 gr/L

Acidity (Sulfuric exp.): 5.5 gr/L

pH: 2.95

SO₂ T: 58 mg/L

TASTING NOTES

This cava is of a golden straw color, with a small and persistent bubble and with good formation of crown. In the nose its fruity aromas of short ageing stand out on a base of lactic yeast. In the mouth it is fresh, pleasant, full-bodied and tasty, with well-integrated carbonic. Prolonged aftertaste.

PAIRING

It is the perfect choice for savouring at any time of the day. It pairs well with light meals such as snacks, tapas, salads, rice dishes or white meats.

