

Nature Vintage

Macabeu - Xarel·lo - Chardonnay - Parellada



DATA SHEET

COMPOSITION

Macabeu 25%, Xarel·lo 35%, Chardonnay 10%, Parellada 30%

PRODUCTION

Harvesting, pressing and fermentation of the four varieties takes place separately in stainless steel vats at controlled temperatures. Coupage takes place in November and drawing and second fermentation in the typical "Méthode Champenoise" bottles for a minimum of two years before clarifying, disgorging, capping and labelling, ready for your enjoyment.

APPEARANCE

Very pale brilliant yellow with regular lines of bubbles rising to form a crown.

NOSE

Very pleasant initial sensation with fine, light aromas and secondary aromas redolent of ageing in the bottle with hints of fruits, floral shades and spices.

PALATE

Sits exquisitely on the palate, fully and creamy, yet dry and fresh at the same time, with a well-balanced acidity and an elegant, fruity and long finish.

FINISH

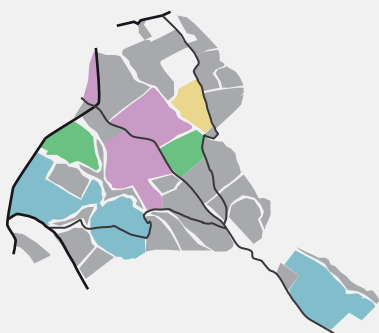
Well balanced with a pleasant, long finish.

PAIRING

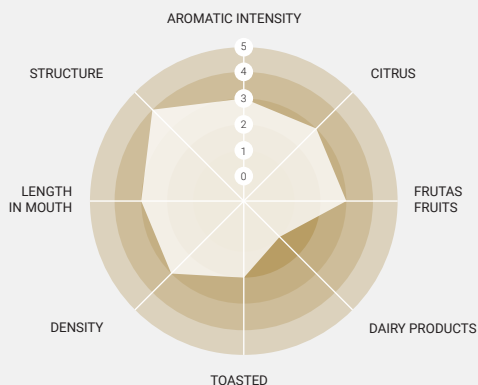
As an aperitif or with all kinds of food for experts of "nature".

TASTING

GEOGRAPHIC SITUATION



■ Macabeu ■ Parellada
■ Chardonnay ■ Xarel·lo



DATA SHEET

ALCOHOL	12% vol.
SUGAR	3 g/l
ATT (ACIDITY)	6.2 g/l
PH	3.2
SO₂ TOTAL	85 ppm

CAVAS VINTAGE



Brut Vintage



Brut Vintage Rose



Nature Vintage