

CAVA BRUT NATURE CABRÓ!

TASTING NOTES

Cava Cabró! Brut Nature has a bright golden hue with greenish tints and a constant string of fine bubbles leading to an enduring corona.

Its primary nose is floral, reminiscent of spring and followed by a light taste of citric fruit together with the yeasty note of fresh baked bread.

At first, is discreet with fine wellintegrated bubbles. There is an excellent balance between its perfect acidity and a final bitterness that gives it strength and fullness. Importance must given to the aftertaste and its aroma as well as the hints of white fruits such as grapefruit.

ACCOMPANIMENTS

This is a cava to accompany all aperitifs, fish, white meat or small game. It is ideal with shellfish paella, fresh pasta and oven dishes.

PRODUCTION


Cava Cabró! Brut Nature is vested on our own estates and given a long second fermentation at low temperature and in silence on the racks.


50% of Xarel·lo gives the body and structure necessary to stand the test of time.


25% of Macabeo gives elegance, finesse and the delicate bitter notes with aromas of sweet white fruit.

25% of Parellada completes the blend with a light refreshing citric acidity.

Alcohol: 11,50 %
Total acidity: 4,5 ATS
Residual sugar: 2 g/l

 50% Xarel·lo
25% Macabeo
25% Parellada

 12 months in the bottle

 serve between 6° - 8° C

