

Robert de Nola

TASTING NOTES

Cava Robert de Nola Brut has a pale aspect with gold and emerald nuances and exhibits a delicate string of fine bubbles with a homogenous corona.

It has a primary nose of soft woody tones with citrus notes, 'memories' of bay-leaf and a lingering finish of sweet orange.

To the palate presents a fine acidity with soft bubbles of good duration.

In the mouth it is rounded and elegant exhibiting velvety memories of sweet fruits and leaving a light aftertaste of raw almond.

ACCOMPANIMENTS

It is a cava ideal to accompany oily fish, meat dishes; fresh pastas; all varieties of mushrooms; sausage and escargots.

PRODUCTION

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: 9 g/l



50% Xarel·lo
25% Macabeo
25% Parellada



14 months in the bottle



serving temperature: 6-8°C

