

# Brut Nature

0314

Brut nature tradicional 2019

D.O. CAVA

## Cava brut nature with 12 months of aging

### BRUT NATURE TRADICIONAL SPARKLING WINE

#### DO Cava

Macabeu, xarel·lo and parellada

12 months of ageing

75 cl

#### OUR FIRST BRUT NATURE

Brut Nature is our vintage cava made with the traditional method inherited in 1917, with the second fermentation in bottle. An elegant, fresh sparkling wine, rests for a minimum of one year in stacks, which perfectly explains our winery's history and tradition of making cavas with a pronounced Mediterranean character.



#### Light | Mature

Body: ●●○○○

Sweetness: ●○○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Consume: before 2023

Pairing: hake with pesto

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit (apple) and white flowers (chamomile flower) over a refreshing lemon and anise background. Reminiscent of fresh herbs and ageing (brioche and olive oil). On the palate, it is smooth and balanced, with a long, dry finish.

#### Similar wines from our winery:

Brut Nature Reserva and Nu Brut Nature.

