

Brut Reserva

0323

Brut reserva 2018

D.O. CAVA

Cava brut reserva with 24 months of aging

BRUT RESERVA SPARKLING WINE

DO Cava

Macabeu, xarel·lo and parellada

24 months of ageing

75 cl

FAMILY TRADITION

Brut Reserva (Black Label) is one of our most traditional cavas. Made using the native macabeu, xarel·lo and parellada varieties; after a second fermentation in the bottle and 24 months of ageing, it surprises us with its complexity, generosity and elegance.



Light | Mature

Body: ●●○○○

Sweetness: ●●○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Consume: before 2023

Pairing: grilled sea bass with orange sauce

Pale yellow in colour with straw-hued reflections. Elegant notes of ripe white fruit (**pear** and **apple**) on a perfumed floral background (orange blossom). Light recollections of **biscuit**, **toast**, and **almond**. On the palate, it is friendly, with a creamy bubble. Fruity, roasted notes. Long, slightly sweet finish.

Similar wines from our winery:
Brut and Aurum.

