

# María Laflor

0733

Organic brut tradicional 2019

D.O. CAVA

## Organic brut cava with 12 months of aging

### BRUT TRADICIONAL SPARKLING WINE

#### DO Cava

Macabeo, xarel·lo and parellada

12 months of ageing

75 cl

#### RESPECT FOR NATURE

With the firm commitment to working sustainably, we made our María Laflor with macabeo, xarel·lo and parellada from our organic vineyards. Aged 12 months, this cava reveals itself as it is: without artifice; pure, genuine, and authentic; respectfully expressing all the grape's flavour and aromas. It is the past, it is the present, but above all, it is preserving tomorrow. Our highest duty is to the earth, and to those who will work it after us.



#### Light | Mature

Body: ●●○○○

Sweetness: ●●○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Pairing: shrimp fideuá

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit (**baked apple**), fruit with bone (peach in syrup), citrus (**lemon**) and white flowers (orange blossom). Recollections of **brioche**, nuts (**hazelnuts**) and **vanilla bean**. On the palate, it is soft and intense, with a long, sweet finish reminiscent of nuts.



UE Agriculture



Gold medal  
Gilbert &  
Galliard 2021

