

Nu Brut

0827

Organic reserva brut 2020

D.O. CAVA

Organic reserva brut cava with 24 months of aging

RESERVA BRUT SPARKLING WINE

DO Cava

100 % xarel·lo

24 months of ageing

75 cl

RESPECT FOR NATURE

With the firm commitment to working sustainably, we made our Nu Brut with xarel·lo, macabeo and parellada from our organic vineyards. Aged 24 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.

Energy value: 76 kcal/100 ml

Serving: 6 - 8 °C

Consume: before 2025

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.

Similar wines from our winery:
Brut and Reserva Brut.



Bronze medal
Decanter 2023

