

D.O. CAVA

100% of the proceeds will go to a lung clinical research project

BRUT NATURE TRADICIONAL SPARKLING WINE

DO Cava

40 % xarel·lo, 35 % macabeo and 25 % parellada

12 months of ageing

2.500 bottles

75 cl

2.500 BOTTLES FULL OF JOY

With the goal that one day no disease will take away our hopes and dreams, each year we create two thousand five hundred bottles of cava to raise funds and finance the lung clinical research project of the Parc Taulí Research and Innovation Institute. One hundred percent of the proceeds will go to this effort through the Pau Massana Minority Diseases Grant.



Light | Mature Body: Sweetness: 00000 Tannins: •0000 Acidity: Alcohol: ••000 11,5 % vol. Alc.: 6 - 8 °C Serving: Consume: before 2024 oven-baked Camembert Pairing:

Pale lemon yellow in colour with soft golden reflections. Creamy, well-integrated bubble. Aromas of fruit (**apple** and pear) and white flowers (**chamomile flower**) over a refreshing **lemon** and **raw almond** background. Memories of herbs and ageing (**brioche**). On the palate, it is smooth and balanced, with a long, refreshing finish.

Similar wines from our winery: Brut Nature.



