

TECHNICAL DETAILS



CAVA TRES NAUS - Brut Nature -

TYPE of WINE	CAVA - sparkling wine - Traditional Method -
D. O.	D.O. CAVA
TYPE	BRUT NATURE
GRAPE VARIETIES	Xarel.lo, Macabeo, Parellada,
AGEING	2nd fermentation in bottle From 10 to 14 months on its lees
BOT. SIZE	75cl.
ALC. CONTENT	11,5% vol.
TOTAL ACIDITY Tart.	6,04 g/l.
SUGAR CONTENT	< 2 g/l.
ALLERGENS	Contains Sulphites / Suitable for Vegans

WINE ELABORATION

Selected from the vines of the areas of Baix Penedès, Alt Camp and Conca de Barberà. Each variety is vinified separately. De-stalked, pressed and cleaned. Alcoholic fermentation in stainless steel tanks at low temperature (15°C - 17°C). Final "coupage" of the 4 varieties to proceed with the final "tirage" and later commence 2nd fermentation in the bottle. During autolysis, the unique character and personality of our Cava is transferred. Approximately 12 months later the cork is removed from the bottles and the expedition liquor is added for its enjoyment.

DESCRIPTION AND RECOMMENDATIONS FROM OUR WINEMAKER

TASTE Sight Bright pale-golden yellow with green hues. Fine and continuous bubble that forms a persistent and lively crown.

Nose Delicate and clean aromas from white flowers and citrus fruits through aromatic herbs such as lavender and rosemary over a subtle basis of pastry.

In the mouth Dry, expressive, and aromatic sparkling wine. Gentle beginning, balanced, with a perfect integration of the carbonic, refreshing acidity and light body.

FOOD PAIRING appetizers, rice (paella), pasta, sea food, white fish, sushi, several carpaccio's, and white meat

SERVING TEMPERATURE, we recommend between 6°C and 8°C.

