



CAVA BRUT

SPANISH STORY • CAVA

BASIC DATA

Area or Appellation of Origin: Cava.

GRAPE VARIETY

Macabeo, Xarel·lo y Parellada.

TECHNICAL CHARACTERISTICS

ALCOHOL CONTENT: 11.5 % vol

RESIDUAL SUGAR: 7,70 g/l

PH: 2,97

TOTAL ACIDITY: 5,5 g/l.

TOTAL SO₂: 77 mg/l

TASTING NOTES

APPEARANCE:

Pale yellow color with light golden reflections. Persistent with very fine bubbles.

NOSE:

First impression: Nice, powerful and fine, highlighting fruit aromas with ageing refinements.

TASTE:

On the palate it is nice, fresh, and persistent, with a fruity aftertaste, round and broad due to the ageing in bottle.

SERVING SUGESTIONS

Temperature 6°C – 8°C

FORMAT

Green Cava

Box 6 x 750 ml



AWARDS:

- **Gold Medal** Sakura Award 2018
- **Silver Medal** International Wine Awards 2017
- **87 Points** Wine Enthusiast Importer Connection 2016
- **Gold Medal** San Francisco Wine Label Competition 2015
- **Gold Medal**, 92 points, WINEMAKER CHALLENGE 2015, San Diego, USA
- **Silver Medal** International Wine Guide Competition 2016
- **Silver Medal** Catavinum 2016
- **Silver Medal** New York International Wine Competition 2015
- **Silver Medal** Orlando WSWA 2015
- Commended Medal IWC 2015 Tranche 2
- Commended Medal Decanter World Wine Awards 2015

LOGISTICS:

- **Bottles per pallet:** 540
- **Bottles per box:** 6
- **Boxes per pallet:** 90
- **Boxes per layer:** 18
- **Layer per pallet:** 5
- **Box weight:** 10,2 kg
- **Pallet weight:** 933 kg
- **Pallet height:** 176,5 cm
- **EAN 13:** 8413831149008
- **EAN 14:** 18413831149005

