

Briza del Mar Cava Brut

Straw yellow with green highlights. Fresh and expressive aromas such as green apple and pear along with dried nuts and baked bread notes. Primary fruity flavours combined with those from ageing on lees. Fresh with medium structure. Finished with a good balance between the acidity and the fruit concentration.

Serving temperature

Recommended serving temperature between 5-7 °C.

Gastronomy

This cava goes well as an aperitif and has the perfect balance of dryness, bubbles and fruit to enrich any dining experience.

Vinification

The winemaker has made this cava with the authentic grapes Xarello, Macabeo and Parellada. Each grape variety produces a base wine that is made separately in stainless steel tanks at a controlled temperature. Cultivated and made according to the "traditional method", which means it is only fertilized with organic fertilizer, leaving healthy vines and grapes with a high content of minerals. In addition, no chemical tools are used and this sparkling wine has a minimum of sulphites.

Surrounding area

The Denomination of Origin (D.O.) Cava is located in the traditional Penedès area. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is typically Mediterranean, with mild winters and summers. All this, combined with a moderate rainfall distributed along the year, provides an optimal microclimate to produce sparkling wines.



Wine description

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| <i>Zone</i> | D.O. Cava |
| <i>Variety</i> | 33% Xarello 33% Macabeo 33% Parellada |
| <i>Alcohol</i> | 11,5% |

Logistic Information

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| <i>Bottle</i> | 0,75 L |
| <i>Case</i> | 6 pcs. |
| <i>Case size</i> | 30 x 19 x 32 cm |
| <i>Weight</i> | 11 kg |
| <i>Per pallet</i> | 85 cases |



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