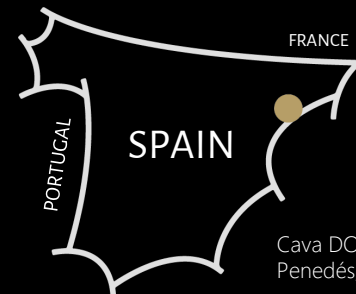




Castell de Sant Pau

CAVA BRUT NATURE



LOPEZ-ALONSO
ALTA VITICULTURA



GRAPE VARIETY

Xarel-lo (40%), Macabeu (30%), and Parellada (30%)



VINEYARD

Age: 35-45

Soil: clay, limestone

Altitude (m): 200-300



ANALYTICS

Alcohol Content: 11%

Residual Sugar: less than 3 g/L. No dosage



VINIFICATION

Mechanic harvest from the most extensive vineyard in the region of the Salnés. First Fermented in tank over lees for 6 months. Second fermentation in bottle.



Aged on lees minimum 24 months.

AGING



TASTING NOTES

This lovely, crisp and refreshing bubbly is made in the trendy style of the most sought-after grower champagnes. This is yet another example of why cava is a favorite sparkling wine for budget-conscious wine lovers.



PAIRING

Served at the ideal temperature of 6°-8°, ideal to combine with salads, with a multitude of fruits and balsamic vinegars. Along with appetizers, they are always the prelude to a delicious meal. Rice dishes and paellas are especially suitable for tasting with Cava Brut, with its stimulating acidity point. Enhance the flavor of oysters, or a good tuna tartare, and enjoy the intensity of the aromas.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt. Pallet:
36cm	26,8cm	32,4cm	20,42Kg	50cs	1020Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt. Pallet:
27cm	18cm	32,5cm	10,5Kg	115 cs	1200Kg