



Castell de Sant Pau

CAVA
BRUT NATURE



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



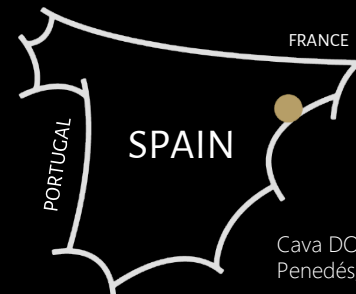
VINIFICATION

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



Aged on lees minimum 24 months.

AGING



Cava DO
Penedés, CATALONIA, SPAIN



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