

Brut cava with 12 months of aging

TRADICIONAL BRUT SPARKLING WINE

DO Cava

Xarel·lo, macabeo and parellada

12 months of ageing

75 cl

THE TASTE OF TRADITION

Brut is one of our most emblematic traditional cavas. Made by our master winery with a special blend of xarel·lo, macabeo and parellada grapes, and after a minimum of one year resting time in stacks, we achieve this smooth, fresh, richly nuanced sparkling wine. An undoubtably great example of the Mediterranean character of our winery.



Light | Mature

Body:	●●○○○
Sweetness:	. ●●000
Tannins:	●0000
Acidity:	●●●●○
Alcohol:	●●○○○
Alc.:	11,5 % vol.
Serving:	6 - 8 °C
Consume:	before 2025
Pairing:	sea bass ceviche

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit (apple) and white flowers (chamomile flower) over a refreshing lemon and anise background. Herbal memories of ageing (brioche). On the palate, it is smooth and balanced, with a long, slightly sweet finish.

Similar wines from our winery:

Nu Brut and Reserva Brut.





