

Organic brut nature tradicional 2019

Organic brut nature cava with 12 months of aging

BRUT NATURE TRADICIONAL SPARKLING WINE

D. O. Cava

Xarel·lo, macabeo and parellada

12 months of ageing

75 cl

HARMONY AMONG MAN AND NATURE

Brut Nature cava originating from ecological agriculture and created using the traditional method, or second fermentation in bottle. A long, laborious maturing process, with a minimum ageing of twelve months on the lees, which rewards us with a creamy, elegant and surprisingly refreshing sparkling wine.



Light | Mature

Body:	••000
Sweetness:	●0000
Tannins:	●0000
Acidity:	••••
Alcohol:	••••
Alc.:	11,5 % vol.
Serving:	6 - 8 °C
Consume:	before 2023
Pairing:	hake with pesto

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. Reminiscent of fresh herbs and ageing (brioche and olive oil). On the palate, it is smooth and balanced, with a long, dry finish.

Similar wines from our winery:

Brut Nature.



