

cava
semi seco

Nu allongé

TASTING NOTES

Visually, the semi-dry cava presents a light shade with green reflections, a delicate mousse of fine bubbles and homogeneous head formation.

In nose, the first aromas remind us of honey, hints of sweet fruits and citric and a light aroma of nuts and pastry.

On the palate, it has a fine acidity with smooth flowing bubbles. In mid-palate it is greedy, rounded and elegant. Gentle and generous aftertaste with a well balanced sweetness.

ACCOMPANIMENTS

A cava apt to accompany all types of desserts.

Taste done with Riedel cup on 17/02/12 by Lluís Raventós Llopart

Alcohol: 11,50 %
Total acidity: 4,5 ATS
Residual sugar: 2 g/l



50% Xarel·lo
25% Macabeo
25% Parellada



18 months in the bottle



serving temperature: 6-8°C

