



Brut Nature Reserva Cava

DO Cava

Grapes:

55% Xarel·lo, 30% Macabeo, 15% Parellada

Vine Age:

20 to 30 years old

Alcohol:

12% by volume

Winemaking:

Extraction of the free-run juice with light pressing, followed by fermentation at low temperature in stainless steel tanks. Second fermentation in the bottle with ageing for 20 to 24 months. No dosage added.

Tasting Notes:

Pale greenish yellow in color with lively bubbles. Fresh, crisp and balanced with flavors of citrus fruit, Marcona almond and toasted bread.

Made with organic grapes, vegan

About Alsina & Sardà:

With grape growing roots that can be traced beyond 1894, the Alsina family makes wine and cavas that demonstrate a true knowledge of the land and grapes. Alsina & Sardà is located in the heart of Spain's cava production region, in the municipality of El Pla del Penedès near Sant Sadurní d'Anoia. The estate vineyards have a variety of microclimates due to their proximity to the Mediterranean Sea and different altitudes, so each grape variety is able to find the ideal location to express its best qualities.

