



## ORGANIC CAVA

### Sustainable farming

Respecting the environment to get the most back from it. Aged in stacks for 20 months.

#### CHARACTERISTICS OF THE VINEYARD

The vines grow on granitic lands near the sea, which retain little water. These characteristics give the wine a strongly Mediterranean flavour.

#### TASTING NOTES

Pale yellow colour. An elegant aroma of great complexity with distinct notes of white fruit such as pear, fresh apple and vine peach from the base wine, on a base of pastry notes. On the palate, the bubbles blend with the pastry notes, giving a long and fruity finish.

#### PRODUCTION

Separate wine-making processes for each variety. Gentle pressing and static filtration for 24 hours. Fermentation at 16°C for 16 -18 days. Transfer and standing in tank until bottling. Ageing with lees for around 20 months.

#### ANALYTICAL DETAILS

Alcohol: 12.00% vol.

Our products contain sulfites.

Our products do not contain gluten, no dairy, no there is no danger of cross-contamination.