

MasterChef Brut Cava D.O. Cava



COUNTRY OF ORIGIN: Spain

DO/PRODUCTION AREA: D.O. Cava

TYPE OF WINE: Sparkling wine


VARIETIES: 40% Macabeo, 35% Xarel·lo, 19% Parellada, 6% Chardonnay


VOLUME: 75cl


ALCOHOL BY VOLUME: 11,5% Vol

MADURATION: Minimum ageing of 14 months, (2nd Fermentation in the bottle)

TASTING NOTE

 Pale yellow with fine and persistent bubbles.

 On the nose it is clean and fruity. It combines aromas of white fruit, pastry and yeast by aging it on the lees during the second fermentation

 Fine, persistent and well integrated bubbles. A well balanced acidity. Pleasant and persistent mid palate that leaves a final aftertaste of white fruit. The finish is clean and crisp, inviting you to another taste.

MOMENT OF SERVICE: 2-4 years

SERVICE TEMPERATURE: 6°-8°C

PAIRING: This sparkling wine compliments appetizers, entrees and desserts beautifully or as part of a cocktail. It is also a great companion for a variety of vegetable, fish and seafood dishes

