

ORGANIC BRUT

D.O. CAVA



The creation of the base wine This delightful Organic Cava has been produced with the utmost consideration and respect for the environment in line with Freixenet's ethical values. This is the first ecological Cava from Valencia fully produced with Organic grapes. The harvest takes place in early September, starting initially in the vineyards which are facing South. The aim of this process is to produce a wonderful Organic wine with delightful ripe fruity notes. The expedition liqueur was also created from the same base wine used in the second fermentation to further add to the quality of this wine.

Blend 75% Macabeo, 25% Chardonnay

Tasting Note Pale yellow in colour, with slight hints of green and a fine, persistent mousse. On the nose there is an intense aroma of ripe apples and juicy pears, combined with a hint of lime and white flowers. The palate is extremely refreshing, with a good balance of acidity and a long, elegant floral finish.

Analysis Alcohol: 11,80% vol.

Total acidity: 5,60 g/l in tartaric

pH: 3,10

Dosage: 8-9 g/l

Ageing 12 months bottle ageing

Food pairing This is a complex Cava, deliciously paired with all types of fish, shellfish and rice dishes. Or why not compliment the Cava with well marinated meat carpaccio.

Recommendations Serve well chilled at 6-7°C