



Galawines CAVA Brut nature

Systembolaget nr: 81417-01

Kind of grapes: Xarello, Macabeu and Chardonnay

Alc. volume: 12%

Serving temperature: 4-6°C

Elaboration and ageing: Made only from the best grapes chosen from our vineyards. Aged in the cavas penumbra from 28 to 30 months, it is a selection of the best "vintage", chosen from the best harvest and decollated when ordered so it reaches the customer at its best condition.

Sensory analysis: Yellow, straw with golden tones and small bubble, it makes a perfect crown. Its fruity, clean aromas have an ageing note. Very balanced in mouth, touches of sweetness and acidity well integrated, smooth, light but tasty.

Enjoying time: Perfect to drink in all meals and occasions. From the aperitif to the dessert, and even on its own.

Note: In GalaWines Cava, the second fermentation has been done with cork and "grapa" as it was done 150 years ago.