

Can Xa

BRUT ~ CAVA



Characteristics

Variety: 100% Pinot noir

Appellation: D.O. Cava

Viticulture: Sustainable viticulture, trellisage system, vines between 20-40 years on clay soils.

Elaboration: champenoise or traditional method. Second fermentation in the bottle and aged for 12 months on lees before disgorgement.

Tasting note

Raspberry pink, fine and homogeneous bubbles. The nose is very clean, with hints of red fruits and bakery aromas. In the mouth, the bubble is very well integrated, tingly. Nice red fruit nuances, extremely fresh and a light and very pleasant aftertaste.

Pairing

It is perfect for the appetizers; also with tasty fish, salads, pasta and rice as well as a variety of soft and blue cheese. Also recommended for sweet and sour flavors and oriental or spicy food.