



# BRUT CAVA ('SPANISH CHAMPAGNE') TECHNICAL DATA SHEET

*"The well-known Spanish  
quality sparkling wine.  
Similar to champagne "*

**SUITABLE FOR CELEBRATIONS.**

Typical Spanish wine produced in the champenoise traditional method. Usually consumed at special celebrations such as marriages, birthdays, anniversaries, banquets, dinners, parties or final colophon when you win a competition or a race.

## PRODUCT DESCRIPTION



<b>Reference</b>	CAVA
<b>Product Name</b>	BRUT CAVA
<b>Ingredients</b>	100% Macabeo grape wine, 12% alcohol vol., yeast and 9 g/l of sugar
<b>Product Description</b>	Selection of our best macabeo grapes. Produced using the traditional cava method, with the second fermentation and ageing of at least 9 months in bottle.
<b>Tasting Notes</b>	Pale yellow colour with golden highlights, it has a full floral bouquet of wild flowers and berries, with abundant fine bubbles. On the palate it has a magnificent presence, it is complex, full-bodied and fresh with a lovely enduring flavours of peaches, tropical fruits and flowers.
<b>Food Pairing</b>	Serve between 6 °C and 8 °C. Recommended for Mediterranean dishes, seafood, risottos, pastas and salads. Also as an aperitif and for celebrations.
<b>Number and Revision Date</b>	October 2014

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