



Product MAS FI BRUT

D.O. CAVA

Quality BRUT

Grapes Xarel.lo 40%, Macabeo 35%, Parellada 25%

Bottle Cava, green, 75 cl.

Alcohol 11,5%

Aeging Mínimum 10 months

Residual Sugar 10 g/l

Consumption Temperature 6 – 8°C

TASTING NOTES

Straw yellow colour with green tones. Fine persistent bubbles. Bright appearance. Soft aging aroma with signs of flower, ripe fruit and citric. Extremely vivacious in mouth compensated with a pleasant elegance and equilibrium. The aftertaste remains to white fruits and some signs of citric. Fresh, pleasant, balanced and a fine bubbling structure.

LOGISTICS

Bottles per box: 6 bottles
Boxes per pallet: 85 boxes
Total weight of the box: 10 Kg