



Product DIGNITAT BRUT NATURE "ORGANIC"

D.O. CAVA

Quality BRUT NATURE

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

Bottle Cava green 75 cl.

Alcohol 11,5%

Ageing Minimum 12 months

Residual Sugar 0,5 g/l

Consumption Temperature 6 – 8°C

TASTING NOTES

Pale yellow color. Very intense aroma in the nose with notes of white mature fruits. Fine and persistent bubbling. In the mouth it is soft, delicate and well balanced. Low acidity and fresh. Flavors from the ageing dominates, with light toast and hints from yeast.

LOGISTICS

Bottles per box: 6 bottles

Boxes per pallet: 85 boxes

Total weight of the box: 10 Kg