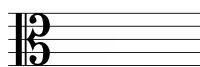




En Clave
de DO



CT EN CLAVE DE DO - D.O. CAVA

Brut Nature Sparkling wine 2014
Macabeo & Chardonnay

VARIETIES

Macabeo (50%) and Chardonnay (50%)

REGION

Denominación de Origen Cava.



AGEING

Minimum ageing of 10 months in bottle with fine lees before disgorgement.

TASTING NOTES

Yellow straw colored cava with greenish tones. Live, fine and persistent bubbles. In the nose, it is clear, highlighting aromas of white fruits and citric notes with an elegant background of pastries. In the mouth it is round, easy-step, its effervescence envelops the palate leaving a long aftertaste with hints of mature fruit.

BEST WITH

Ideal with consommé, as appetizer, accompanying soft meals and to enjoy the post-meal.

VINIFICATION

The grapes are harvested in August at night, the fermentation is carried out in virgin at low temperatures between 55°F and 61°F (13-16°C). Once obtained the base wine we proceed to seeding the selected yeasts. Upon finishing its second fermentation in the bottle and after ageing for 10 months, we proceed to disgorgement, filling (with the same product), correction, corking, labeling and placing on the market.

SERVING TEMPERATURE

43°F - 46°F / 6°C - 8°C

TECHNICAL INFORMATION

ALCOHOL: 11,5 %

ACIDITY: 6,1 gr/l

SUGARS: 1,9 gr/l

TOTAL SO₂: 85 mg/l

FORMAT: Bottle Cava 75cl - 6 Bottles x Box



TERRAMAGNA

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