

CAVA QUOMO BRUT**Spain****D.O. CAVA**

Macabeo 60%, Parellada 40%
 Second fermentation in the bottle following the strict rules of the traditional method.
 12 months in bottle minimum

Total acidity tartaric:	5,6 g/l
Alcohol content:	11,5 %
PH:	3,22
Residual sugar:	10,8 g/l

Tasting notes:**Color:**

Straw yellowish color with greenish hints, clean and clear.

Nose:

Fruity, citric and green apple aromas with very agreeable ageing notes.

Palate:

Well structured in mouth with elegant bubble, well balanced with a refreshing ending.

Serving temperature:

Enjoy chilled between 6°C / 8°C

Logistical data:

Bottle size:	0,75 L - 0,2 L
Closure:	Conglomerate cork
Bar-code EAN bottle:	8421414319298

Case of 6 bottles	
Weight of one case:	10 Kg
Bar-code EAN case:	1 8421414 319295
Cases per euro-pallet:	80
Cases per layer:	16
Layers per pallet:	5
Weight per pallet:	815 kg

