

VALLDOLINA RESERVA BRUT NATURE

CAVA
XAREL-LO- MACABEU
PARELLADA - CHARDONNAY
ORGANIC



VINIFICATION

1st fermentation at 16°C
2nd fermentation in bottle at 13°C.

AGEING

Aged in contact with their lees for a period of 18 months.

DOSAGE

No dosage added.

TASTING NOTE

Colour: Pale yellow with greenish tones forming a fine bubble crown.

Aroma: Freshness of citrus notes and white fruits, clean and intense.

Taste: Dry and elegant. Harmonic, fresh, well-balanced with well integrated carbonic. Long and persistent final.

GASTRONOMY

A cava that breaks the molds. Ideal for appetizers, cold meats, fish, shellfish, pulses, cheeses and white meats.

Serve at 7-8°C.