



# CAMI DE FLORS

## *Brut 200ml*

DO | Cava

GRAPES | Xarel·lo 40%, Macabeo 35%, Parellada 25%

AGEING | 10 months

ALCOHOL | 11,5%

SUGAR | 7 g/L

### 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.

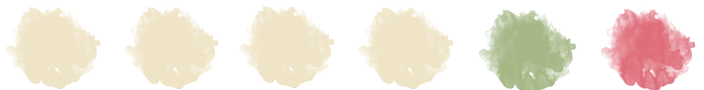
### Pairing

A perfect drink to enjoy desserts, sweets or some appetizers on a sunny day.

### Storage

24 bottles per box - 72 boxes per pallet  
10,5 kg per box

### Varietals



*Brut*

*Brut 200ml*

*Brut Nature*

*Semi sweet*

*Brut Nature  
Organic*

*Rosé*

