



CAMI DE FLORS

Brut

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.

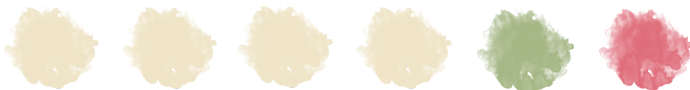
Pairing

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

Storage

6 bottles per box - 85 boxes per pallet
10 kg per box

Varietals



Brut

Brut 200ml

Brut Nature

Semi sweet

*Brut Nature
Organic*

Rosé

