



# CAMI DE FLORS

## *Brut*

DO | Cava

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

AGEING | 10 months

ALCOHOL | 11,5%

SUGAR | 10 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*

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