



# CAMI DE FLORS

## *Brut Nature*

DO | Cava

GRAPES | Xarel·lo 45%, Parellada 30%, Macabeo 25%

AGEING | 14 months

ALCOHOL | 11,5%

SUGAR | 0,8 g/L

### Tasting notes

Pale straw yellow colour. Fine and persistent bubbles. Clean and bright appearance. Soft aging aroma with signs of flower, ripe fruit and toasted tones. Vivacious in the mouth with a correct carbonic presence. Nice equilibrium between acidity and sugars. The aftertaste is long and soft.

Very clean retro nose.

### Pairing

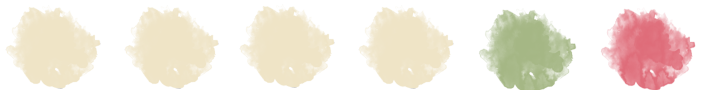
A perfect drink to enjoy a dish of rice, desserts, sweets or some appetizers on a sunny day.

### 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*

