



DIGNITAT

Brut Nature

DO | Cava

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

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

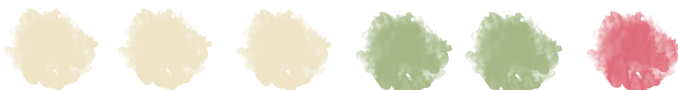
A perfect drink to enjoy desserts, sweets or some appetizers on a sunny day.

Storage

6 bottles per box - 85 boxes per pallet

10 kg per box

Varietals



Brut

Brut Nature

Semi Sweet

*Brut
Organic*

*Brut Nature
Organic*

Rosé