



GM

**Brut Magnum**

DO | Cava

GRAPES | Xarel·lo 35%, Macabeo 35%, Parellada 30%

AGEING | 10 months

ALCOHOL | 11,5%

SUGAR | 9 g/L

**Tasting notes**

Straw yellow colour. 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.

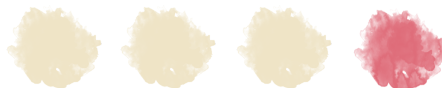
**Pairing**

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

**Storage**

6 bottles per box - 40 boxes per pallet  
20 kg per box

**Varietals**



Brut

Brut  
375ml

Brut  
Magnum

Rosé