



MAS FI

Brut Nature

DO | Cava

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

AGEING | 18 months

ALCOHOL | 11,5%

SUGAR | 0,8 g/L

Tasting notes

A very pale yellow with slight golden highlights. A good release of small bubbles which forms a rosary. First impression: good, potent and fine; later hints of flowers and honey, very pleasant and typical of ageing in the bottle. In mouth, fresh, warm, pleasant and rounded, persistent aftertaste.

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 Nature

Rosé