



## NINETA DELS MEUS ULLS

### *Brut Nature*

DO | Cava

GRAPES | Xarel·lo 100%

AGEING | 15 months

ALCOHOL | 11,5%

SUGAR | 0,8 g/L

#### Tasting notes

This cava is made with the aim to show the terroir of the Penedes by expressing the real taste of our region. By using the sugar from the grapes and fermenting with indigenous yeasts it allows us to taste the minerality and richness of our soils. Complex, creamy, fresh and fruity. In the mouth you can feel the balance of the long aging as well as the freshness of the great grapes used for this cava. Notes of fennel, mint and citrus are blended in second fermentation aromas to give richness and complexity to this wine providing a unique personality. This cava will drive you to a truly Mediterranean journey.

#### Pairing

It pairs very well with any kind of cakes, pastries, brioches... as well as cheese or salty entries.

#### Storage

6 bottles per box - 85 boxes per pallet  
10 kg per box