



PONT DE FERRO

Brut Nature

DO | Cava

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

AGEING | 14 months

ALCOHOL | 11,5%

SUGAR | 1,6 g/L

Tasting notes

Straw yellow colour with green tones. Fine persistent bubbles. 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 - 95 boxes per pallet
10 kg per box

Varietals



Brut

Brut Nature

Rosé