



RESSÒ

Brut

DO | Cava

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

AGEING | 10 months

ALCOHOL | 11,5%

SUGAR | 10g /L

Tasting notes

Straw yellow colour with green tones. 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 - 85 boxes per pallet
10 kg per box

Varietals



Brut



Brut Nature



*Brut
Organic*



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