

Mas Sardanas Cava Brut Nature



WHITE
CHAMPAGNE &
SPARKLING



SPAIN



CAVA



SUITABLE
FOR VEGANS

TASTING NOTE

Flowers and citrus play on nose and palate in this charming Cava, with lemon and lime offset by a pleasant biscuitiness and a fine bitter hit on the finish.

VINIFICATION

Secondary fermentation in bottle
Time of fermentation: 30 days
Temperature: 16°C
Ageing on the lees: At least 12 months
Alcohol level: 11,50%
Acidity: 4,5 g/L
Residual Sugar :> 2,0 g/L

FOOD MATCHING

Excellent with canapes

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|-----------------|--|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 11.5% |
| GRAPE VARIETIES | Xarel·lo (50%), Macabeo (25%), Parellada (25%) |
| CLOSURE | Natural Cork |
| SKU CODE | A21561NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | Spain |
| REGION | Cava |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| SKU | A21561NV |