

Cava „Cautiu“ Brut impérial



Country of origin:	Spain
Region:	D.O. Cava
Grapes:	40% Macabeo, 40% Xarel.lo, 20% Parellada
Content of bottle:	0,75 l
Production:	traditional method
Type:	14 months in bottles
Alcohol:	11,5%
Acidity:	5,2 g/l
Residual sugar:	10,0 g/l
Bottle cap:	natural cork
Awards:	Silver medal Mundus Vini 2014

Tasting notes:

Pale yellow with green highlights. Very fine and persistent perlage. In the nose, herbal and fruit aromas with dominant flavors of citrus fruits, especially grapefruit.

On the palate very fresh and lively with a noble and persistent perlage. Balanced white fruit which creates a cerebral counterpart with the mild and elegant acidity. Long finish.

Serve at: 4-6° C

Fits wonderfully as an appetizer or as a nice accompaniment to fish and seafood.