

PAIVA CAVA BRUT NATURE 2019

VARIETY

Chardonnay and Macabeo.

VINEYARD AND SOIL

Grapes which come from our vineyards on the "El Frontón" and "El Cebadero" estates, with plenty of light and clay soils rich in limestone.

HARVESTING AND ELABORATION

The harvest is carried out manually in 20 kg boxes. The grape enters the press completely whole, in order to extract the must. It's fermented in small tanks at low temperatures.

TASTING NOTES

Cava with a clear straw-yellow colour and hints of green, high effervescence and fine bubbles. It has the scent of white fruit and unripe quince as well as mandarin and fresh herbs, elegantly accompanied by aromas of nuts and pastries. It's powerful and round on the palate, with a brisk acidity which makes it lively and elegant, like its long aftertaste.

PAIRING

Recommended for all kinds of fish, salad, white meats, fresh cheeses and foie gras.

IDEAL TEMPERATURE

Between 6 and 8 °C.

PHYSICAL-CHEMICAL PARAMETERS

Alcohol content:	12%	SO ₂ Total:	54 mg/l
Ph:	3.01	Volatile Acidity:	0.29 g/l
Total Acidity:	6.60 g/l		

AWARDS

