

ESCURIT BRUT NATURE RESERVA

Recommended glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 11,50% vol.
Total acidity: 6,30 g/l
Volatil acidity: 0,18 g/l
pH: 3,10
Free SO₂: 16 mg/l
Total SO₂: 80 mg/l
Sugar: 1,20 g/l

Presentation

Bottle: Cava verde 75 cl
Stopper: natural cork 45x24 mm
Capsule: 100% complex

Case

Cardboard, 6 bottles of 75 cl
(265x180x320 mm / 10 kg)

Europallet

68 c./6 b. 80x120x150 cm / 695 kg



Vineyard

D.O. Cava vineyards in the Empordà region. Granitic soil.

Grape varieties

Xarel·lo 35% | Chardonnay 35% | Macabeu (Viura) 30%

Winemaking

Very gentle pressing. Fermentation of the free-run juice at low temperature. Tirage in February to start the secondary fermentation in the bottle. Aged in the bottle for at least 15 months.

Wine style

Cava Reserva. Very dry, traditional method sparkling wine.

Tasting note

Pale straw colour with shades of green. Fine, balanced, elegant bubbles. On the nose it shows aromas of apple, pear and pastry. Lingering on the palate with a refreshing natural acidity.

At the table

We recommend to serve it at around 6-8 °C and keep in an ice bucket or a cooler.

To match... Hors d'oeuvres, canapés, smoked fish, caviar, foie.

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Viticultors de l'Empordà

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