

ESCURIT BRUT

Recommended glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 11,50% vol.
Total acidity: 6,30 g/l
Volatil acidity: 0,18g/l
pH: 3,20
Free SO₂: 16 mg/l
Total SO₂: 80 mg/l
Sugar: 5,00 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 soils.

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. Addition of expedition liquor immediately after disgorging.

Wine style

Cava Reserva. Traditional method sparkling wine.

Tasting note

A greenish lemon colour and fine bubbles. The aromas of yeast and pastry cake combine with fruits such as melon and pear. Fresh, balanced and persistent on the palate. Pure versatility.

At the table

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

To match... Grilled white fish, oysters, goat's cheese salad.