

ESCURIT BRUT NATURE RESERVA

Recommended Glass

Riedel mod. Champagne / Sherry

Analysis

Alcohol: 11,5% vol.

Total Acidity: 6,3 g/l

Volatile Acidity: 0,18 g/l

pH: 3,10

Free SO₂: 16 mg/l

Total SO₂: 80 mg/l

Sugar: 1,20 g/l

Packaging

Bottle: Cava blanca 75 cl

Closure: natural cork 45x24 mm

Capsule: 100% poly laminate

Box

Cardboard, 6 bottles of 75 cl

(265x180x320 mm / 10 kg)

Europalet

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



espelt
Viticultors de l'Empordà

Viticulture

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

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.

Type of Wine

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.

Espelt Viticultors, SL. Mas Espelt, s/n - E17493 VILAJUÏGA (Girona) SPAIN.

TEL. (+34) 972 531 727 / export@espeltviticultors.com / www.espeltviticultors.com