



Cava Ecológico / Organic Cava **Nit del Foc**

BRUT

80% Macabeo 20% Chardonnay

The best white organic grapes from Requena were selected to become the base of this Cava.

It has remained in total calm for more than 12 months at 15°C and without any sudden changes in temperature or light. It has been growing in complexity and roundness in the mouth and polishing the finesse of its bubble.

Technical information

Alc: 11,5 %

Dosage 8 g/L

Tasting notes

Straw yellow Cava with greenish tones. Living, fine and persistent bubble. In the nose it is frank, highlight aromas of white fruits and citrus notes with a background of very elegant pastries. On the palate it is round, easy step, its effervescence envelops the palate leaving a long aftertaste with hints of ripe fruit. .

Pairing

This complex Cava is ideal to enjoy during the whole meal, being especially suitable for rice dishes, seafood, fish baked, Pasta or even accompanying a good duck Magret

Serving temperature 6 - 8 °C

