



Cava Brut Nature Capdevila Pujol Reserva



Type of wine: Cava (Spanish sparkling wine)

Strength: 11.5% ABV

Grape varieties: Traditional Cava grapes - Xarel·lo, Parellada, and Macabeo

Appellation: Cava

Harvesting: hand-harvested early morning

Vinification Process: Traditional method with second fermentation in bottle to produce bubbles. Aged on lees for 25 months.

Fermentation: Two fermentations - first in stainless steel tanks, second in bottle for sparkle

Tasting notes: Pale yellow with golden hues. Fine persistent bubbles. Aromas of white fruits, raw almonds, pastry notes. Fresh and long on the palate.

Comments: Produced by the Capdevila Pujol family winery located near Barcelona. One of only 15 "Integral" certified Cava producers, indicating sustainable practices.

Presentation: Bottled with traditional mushroom cork closure and wire hood

Serving temperature: Best served chilled, as is typical for sparkling wines

Food Pairings: Pairs well with snacks, grilled fish, dishes with sauces due to its freshness.