



# *Cava Blancher Brut Reserva*



**Type of wine:** Cava (Spanish sparkling wine)

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

**Appellation:** Cava

**Harvesting:** hand-harvested early morning

**Vinification Process:** Made using the traditional Champenoise method with second fermentation in bottle to produce bubbles

**Fermentation:** Two fermentations - first to produce base wine, second in bottle for sparkle

**Tasting notes:** Dry, crisp with citrus and apple notes. Fine persistent bubbles.

**Comments:** Blancher is a well-regarded Cava producer. This is their Brut Reserva, aged longer on lees for complexity.

**Presentation:** Bottled with traditional mushroom cork closure and wire hood

**Serving temperature:** Chilled, around 7-10°C as is typical for sparkling wines

**Food Pairings:** The crisp acidity and bubbles pair well with appetizers, seafood, cured meats