



RESERVA BRUT NATURE

Capdevila Pujol 75 cl

Capdevila Pujol Reserva Brut Nature carries the name of the founder of the cellar, Mr. Antoni Capdevila Pujol (1907-1964). It is a tribute from the Carbó family to its founder.

D.O. CAVA

Product Type: Reserva Brut Nature

Vintage: 2019

Varietals: Macabeo, Xarel·lo and Parellada

Aging: More than 18 months

Analysis: °A 11,5 Sugar > 2 gr/l ATS 4,00 gr/l Contains sulfites

Packaging: Cardboard case of 6 bottles of 75 cl in horizontal position

Pallets: Europalet (80x120x130) 70 boxes of 6 bottles (100x120x130) 84 boxes of 6 bottles

PRODUCTION

A cava made with the traditional varietals of the Penedès region. Aged in our cellars for more than 20 months under optimal conditions. This cava pleases everyone – it is easy to drink, friendly and without complexities.

TASTING NOTES

Pale yellow color with golden reflections. Fine and persistent bubbles. The nose is refined and elegant, with aromas of white fruit and hints of toast. Fresh and fine on the palate. Creamy bubbles with a lingering ending. Ideal for appetizers and all types of salads.



BLANCHER