



AULA RESERVA BRUT NATURE

DO CAVA

VARIETALS

50% MACABEO 50% CHARDONNAY

WINEMAKING

EACH VARIETY IS VINIFIED SEPARATELY AND FOLLOWED BY A COLD-SKIN MACERATION. THE FREE-RUN MUST IS THEN SEPARATED FROM THE PRESS MUST AND FERMENTED IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE. THE CAVA THEN AGES FOR A PERIOD OF 46 MONTHS.

TASTING NOTES

COLOR: Clean and bright pale-yellow color with gold reflections and thin and persistent bubbles.

AROMA: The aroma recalls pears, fennels and patisserie with discreet hazelnut.

TASTE: Balanced, persistent with elegant acidity.

FOOD PAIRING:

CAVA AULA RESERVA BRUT NATURE IS ELEGANT, COMPLEX AND VERSATILE THAT COMBINES VERY WELL WITH SEAFOOD, A GREAT VARIETY OF FISH OR EVEN FOIE AND IBERIAN HAM. SERVE BETWEEN 6°C-8°C.

VINTAGE

N/V

%VOL

11.5% VOL

AVAILABLE FORMATS:

750 ML