



AULA SEMI SECO

DO CAVA

GRAPE VARIETIES

80% MACABEO 20% CHARDONNAY

WINEMAKING

WE SELECT THE BEST MACABEO AND CHARDONNAY GRAPES, WHICH ARE GENTLY PRESSED, THEN FERMENT SEPARATELY FOLLOWING THE CHARMAT METHOD. AFTER BLENDING, THE TRADITIONAL METHOD IS FOLLOWED, WITH A SECOND FERMENTATION IN BOTTLE WHERE OUR CAVA GAINS BODY WHILE RESTING ON ITS LEES IN BOTTLE FOR A MINIMUM 9 MONTHS.

TASTING NOTES

COLOUR: YELLOW WITH GREEN NOTES, WITH SMALL AND LONG-LASTING BUBBLES.

NOSE: EXPRESIVO, FRESCO Y MUY VARIETAL

TASTE: CREAMY, LONG AND FRUITY.

FOOD MATCH

THIS SEMI SECO CAVA IS PARTICULARLY RECOMMENDED AS AN APERITIF, WITH SALADS AND PASTAS. IT IS DELICIOUS WITH FRUIT, A PERFECT MATCH FOR STRAWBERRIES AND RASPBERRIES, WITH ITS NATURALLY FLAVOUR-ENHANCING PROPERTIES. SERVE AT BETWEEN 6 °C AND 8 °C.

VINTAGE

NON VINTAGE

ABV

11.5%

AVAILABLE FORMAT

750 ML