



# AUTÉNTICO BY COVIÑAS ORGANIC BRUT

DO CAVA

GRAPE VARIETIES  
**100% MACABEO**

#### WINEMAKING

A CAREFUL SELECTION OF THE BEST MACABEO ORGANIC GRAPES, WHICH ARE GENTLY PRESSED, THEN FERMENT IN STAINLESS STEEL TANKS BEFORE PASSING ON TO A SECOND FERMENTATION IN BOTTLE, WHERE OUR CAVA GAINS BODY WHILE RESTING ON ITS LEES FOR A MINIMUM OF 12 MONTHS.

#### TASTING NOTES

**COLOUR:** AN ATTRACTIVE PALE YELLOW WITH FLASHES OF GREEN

**NOSE:** FRESH FRUIT, WHITE FLOWERS AND A SLIGHT TOUCH OF DRIED FRUIT AND PASTRY.

**TASTE:** ELEGANT IN FLAVOUR, FRESH AND NATURAL, WITH NICELY BALANCED ACIDITY.

#### FOOD MATCH

THIS CAVA ENHANCES THE TASTE AND AROMAS OF SEAFOOD DISHES, ESPECIALLY OYSTERS. IT IS ALSO EXCELLENT WITH SAVOURY DISHES, AND SO GOES WELL WITH ALL KINDS OF RICE DISHES, ESPECIALLY PAELLA. SERVE AT BETWEEN 6 °C AND 8 °C.

#### VINTAGE

**NON VINTAGE**

ABV  
**11.5%**

AVAILABLE FORMAT  
**750 ML**