

ENTERIZO BRUT



WINEMAKING

The Macabeo plots with which this cava is made are located in the Requena area about 700m above sea level and benefit from a continental climate softened by the influence of the Mediterranean Sea. The production follows the traditional method with a second fermentation in the bottle, where our cava achieves volume and complexity with a minimum aging on its lees for 9 month.

TASTING NOTES

COLOUR	Attractive pale yellow color with greenish flashes.
AROMAS	Fresh fruit, white flowers and light hints of nuts and pastries.
TASTE	Fresh and fruity flavor with balanced acidity.

FOOD MATCH



Seafood



Paella



Salads



6°-8°C

VARIETALS

MACABEO 100%

ABV

12%

Available formats

750 ML

