

AULA SEMI-SECO



Grupo
COVINAS

WINEMAKING

During the summer months the best Macabeo plots are identified. After an early harvest that guarantees the desired acidity, a gentle pressing is carried out to obtain the must that will ferment at a controlled temperature in stainless steel tanks. The process of second fermentation and aging in the bottle will give it structure and complexity and with the dosage the desired residual sugar level for this semi-dry cava will be reached.

TASTING NOTES

COLOUR	Yellow with green notes, with small and long-lasting bubbles.
AROMAS	Expressive, fresh and very varietal.
TASTE	Creamy, long and fruity.

FOOD MATCH



Strawberries



Salads



Pasta



6°-8°C

VARIETALS

MACABEO 100%

ABV

12%

Available formats

750 ML

