

ENTERIZO BRUT NATURE



WINEMAKING

Our Macabeo plots are located at more than 700 meters of altitud in Requena, in the interior of Valencia. Careful selection of the best grapes is followed by gentle pressing and fermentation in stainless Steel tanks and then, following hte traditional method, a subsequent second fermentation in bottle where our cava gains body through ageing on its lees for a mínimum of 9 months.

TASTING NOTES

COLOUR	Atractive pale yellow with green hints.
AROMAS	Fresh fruit, White flowers and slight touch of dried fruit and pastry.
TASTE	Elegant in flavour, fresh and natural, with nice blanced acidity.

FOOD PAIRING



Sea Food



Paella



Salads



6°-8°C

VARIETIES

MACABEO 100%

ABV

12%

Available formats

750 ML