

ENTERIZO

RVA BRUT



Grupo
COVINAS

WINEMAKING

This reserve cava is made with the fruit of our selected Chardonnay plots from the Requena area, which are located at about 700m of altitude, where clay soils in combination with a continental climate softened by the influence of the Mediterranean, guarantee the levels of acidity and maturation necessary for this traditional elaboration, completed with an aging of at least 36 months on its lees to achieve its characteristic elegance.

TASTING NOTES

COLOUR	Clean and bright pale-yellow colour with gold reflections and thin and persistent bubbles.
AROMAS	Pears, fennels and patisserie with discreet hazelnut.
SABOR	Creamy and fresh, balanced, persistent with elegant acidity.

FOOD MATCH



Seafood



Fish



Ham



6°-8°C

VARIETALS

CHARDONNAY 100%

ABV

Available formats

12%

750 ML

