

CAVA

Amistat Brut Nature

Denomination of Origin:

Cava

Location:

Sant Sadurní d'Anoia

Country:

España

Grape variety:

Macabeo 30%, Xarel·lo 40%, Parellada 30%

Production Method:

Traditional Cava Method

Serving Temperature:

Between 4° to 6° C

Aging:

At least 12 months in the cellar

Tasting note:

Bright pale lemon color with a green hue. Fresh citrus on the nose with varietal aromas. In the mouth is lively and refreshing, with a pleasant and crispy aftertaste.

Superb as aperitif, with fresh salads and white meat dishes. The best choice for your celebrations.

