

CAMPO ABIERTO

D.O. Cava



Macabeo / Parellada

Exceptional, artisan Cava produced using the Método Tradicional, also known as "Champenoise".

Pale yellow with greenish reflections. Fresh and alive with dominating notes of apple and pear with a medium intensity on the nose. The palate is powerful and fresh with moderate acidity presenting fine bubbles.

Light and soft with a pleasant finish and aftertaste reminiscent of ripe fruit. **Aged a minimum of 9 months in this bottle.**



ORIGEN:

Appellation: D.O. Cava

Soil: Loam-clayey

Climate: Continentalized Mediterranean

Altitude: 250-450 m



WINE:

Type: White brut sparkling wine

Grape variety: 50% Macabeo / 50% Parellada

Vines: 20-30 years old

Ageing: Double fermentation, 9 months in bottle

Alcohol: 11,5% vol.



SERVING:

Pairing: Perfect for aperitifs, seafood, fish or salads

Serving temperature: 5°C - 8°C



PARAMETERS:

Residual sugar: > 5 gr/l Volatile acidity: 0,42 gr/l

Tot. acidity in tartaric acid: > 6,2 gr/l Total SO: 99 mg/l



CODES:

EAN Bottle: 8436549701696 HS Code: 22041093

EAN Case: 8436549701924



LOGISTICS:

Units on pallet (EURO120x80): 480 bottles

Cases: 80 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 31,5 mm / 1,57 kgs

Gross weight pallet: 780 kgs

Scan for more info!

