

# Castell de Sant Pau Brut Nature



Maset



Cava DO

## RATINGS HISTORY

WE

-Best Buy-



## GRAPE VARIETY

Xarel·lo, Macabeu, and Parellada.

## ALCOHOL %

11.0%

## TERROIR

Age: 35-45 years old.

Soil: Clay and limestone.

Altitude (m): 200-300

Sustainable farming

Controlled harvest.

## VINIFICATION

First Fermented in tank over lees for 6 months.

Less than 3 g/l and no sugar added.

## AGING

Second fermentation in bottle, aged on lees minimum 24 months

## PAIRING

Party appetitif, tartare (salmon or beef), seafood, tuna, barbecued chicken, barbecued pork, barbecued smoked-paprika pork chops

## LOGISTICS

12 pack | 36 cm x 26,8 cm x 32,4 cm | 20,42 Kg

VMF 50 cs 12 | 1021 Kg | 187 cm

## TASTING NOTES

This lovely, crisp and refreshing bubbly is made in the trendy style of the most sought-after grower champagnes: with no dosage, or added sugar (thus the "brut nature" nomenclature). This is yet another example of why cava is a favorite sparkling wine for budget-conscious wine lovers.

