

CUNE CAVA BRUT



During the 19th Century, CVNE produced in Rioja consistent quantities of Champagne. Yes, you read that right, Spanish Champagne. The phylloxera bug had ravaged Champagne's vineyards, and CVNE did its part to quench the thirst for fine sparkling wine with its own bubbles.

Over time, CVNE focused on still wines, building a lasting reputation on great reds and whites. But the desire to make fine bubbles was always there, encouraging us to make Cune Cava Brut, a current take on a centuries-old tradition.

CAVA MAKING PROCESS

On arrival at the winery, grapes are sorted by varietal and quality in preparation for a gentle crush by pneumatic press. Normal fermentation for the must base wine occurs at a constant temperature below 19°C. After fermentation, the must is bottled and placed in the cellar for the second fermentation, bottle aging and riddling by a gyropalette. In the traditional champagne method, at the completion of the riddling process the neck of each bottle is frozen and prepared for disgorgement and then recorked with a natural wood cork and wire cage.

Pale yellow color with golden hues. A good release of tiny bubbles rising in trains to form a cheerful crown of mousse. This Cava displays fruit notes and typical nuances of aging in bottle. There is fresh acidity for balance, with a creamy texture and lingering finish.

FOOD PAIRING

Ideal as an aperitif or to pair with rice, fish, seafood, white and red meats.

- **Region of production:** Sant Sadurní d'Anoia -Penedés-
- **Grape Varieties:** Xarel-lo, Macabeo and Parellada





Menú

offered by

Compañía Vinícola del Norte de España

1st of January 1901,
to commemorate the

GRAND PRIZE

awarded at
Paris Exhibition 1900

Consommé

Paella a la valenciana

Temera con alcachofas

Besugos a la inglesa

Capones asados

Quesos y frutas

WINES

Champagne CVNE

Café, cigarros y

Cognac CVNE

G. Girao

MARCA REGISTRADA



Compañía Vinícola del NORTE DE ESPAÑA
BILBAO HARO