



Cava Brut NV

Cune Cava Brut is made in the traditional champagne method: the secondary fermentation takes place in the bottle.

Its pale yellow color with golden hues with 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. Ideal as an aperitif or to pair with rice, fish, seafood, white and red meats.



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