

# CASTILLO D MONTBLANC

## CAVA BRUT

**Grapes:**

50% Macabeu, 30% Xarel-lo, 20% Parellada

**Bottle ageing:**

Within 1,5—2 years

**Harvest:**

Manual, from the beginning of September to early October.

**Elaboration:**

Very slow fermentation at low temperature in order to bring out secondary aromas during the initial fermentation process and aged in the bottle for almost 2 years.

**Serving temperatura:**

6°

**Tasting Notes:**

A pale, clear cava with a very slight greenish glint, fine bubbles and a long-lasting head. Subtle and delicate aroma with a hint of toastiness, crisp, clear and elegant. Lively and balanced in the mouth. Full pleasant, crisp, with a well-balanced carbonic and long-lasting in the mouth.

