

Planas Albareda Cava Brut Nature Reserva

Tasting note

This cava has a light straw yellow colour with bright green glints. Fine, elegant and persistent bubbles. On the nose it has honey, nuts and yeast with a good background of fruity notes. Smooth, light and balanced on the palate. Flavours of almonds and dried fruits with a long, creamy finish.

Serving temperature

We recommend the cava to be served at a temperature of about 5 – 7°C.

Gastronomy

This cava goes perfectly as an aperitif, with Iberico meats, poultry, smoked fish, foie gras, caviar, white and red meats, and semi cured cheeses.

Winemaking

The winemaker has made this cava with the authentic grapes Xarello, Macabeo and Parellada, which are grown under strict biological and ecological rules. Aged in bottle for 24-28 months. Sugar is not added as the base wine contains intense fruit aromas. Besides that no sulphites are added to this sparkling wine.

Surrounding area

The Denomination of Origin (D.O.) Cava is located in the traditional Penedès area. The composition of the land varies, ranging from clay-limestone areas to the sandy soil found at different depths where the vines put down their roots. The climate is typically Mediterranean, mild in winter and not too hot in summer. All this, combined with a moderate rainfall distributed along the year, provides an optimal microclimate to produce sparkling wines.



Wine description

Zone	D.O. Cava
Variety	50% Xarello, 25% Macabeo, 15% Parellada, 10% Chardonnay
Alcohol	11,5%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	28 x 19 x 32 cm
Weight	11 kg
Per pallet	72/90 cases
20 feet	1.008 cases



VINOTAGE

Exceptional Spanish Wines

info@vinotage.eu