

Planas Albareda Cava Brut

Tasting note

This cava has a light straw yellow colour with bright green glints. Fine bubbles and elegant. Aromas of nuts with good depth of fruit notes and nuances of toasted bread. On the palate we find citrus and green fruit notes followed by a pleasant, long and rich aftertaste. The fine bubble makes it suitable for festive occasions but certainly too with meals as an elegant sparkling wine.

Serving temperature

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

Gastronomy

This cava goes perfectly with roasted almonds, salads, salmon, sushi, French cheeses and various desserts.

Winemaking

The winemaker has made this cava with the authentic grapes Xarello, Macabeo and Parellada, which are grown under strict biological and ecological rules. Has aged for 15 months. No insecticides, chemical tools, flavour improvers, colourings and flavourings are used and no sugars or 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	55% Xarello, 30% Macabeo, 15% Parellada
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



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