

OLIVER

VITICULTORS BRUT NATURE



An entry cava, ideal as a welcome drink. It is a refreshing and vital sparkling that reflects the liveliness of its fruit. Accompanied by its fine bubbles, it is the perfect cava to enjoy by the glass and to celebrate at any time of the day

40% XAREL·LO, 35% MACABEU, 25% PARELLADA

ORGANIC

D.O. CAVA

CAVA DE GUARDA: MINIMUM AGEING PERIOD OF 12-15 MONTHS

BRUT NATURE

WINEMAKING:

The three varieties are fermented separately in stainless steel tanks for 25 days at a controlled temperature. Afterwards, we decide the final coupage and we proceed with the blending and the tirage. Following the traditional method, a second fermentation occurs inside the bottle and a subsequent aging on the lees from 12-15 months in the cellar.

TASTING NOTES:



Visually, it has a pale-yellow color with greenish hues, at the same time that it is bright and transparent.



On the nose, we can find notes of fresh white fruit, as well as a touch of orange blossom.



On the mouth, we notice a delicate presence of carbonic owing to its fine bubbles, thus making it an elegant and refreshing sparkling wine, accompanied by citrus notes. It leaves us with a very clean and pleasant aftertaste, reminding us of the essence of a brut nature.

PAIRING: ideal for enjoying a glass at any time of the day. It pairs perfectly with appetizers and light meals such as cold cuts or salads. It also matches well with grilled white meats.