

TERRA REMOTA



CAVA BRUT NATURE RESERVA-ORGANIC

Grape growing: Ecological farming vineyards located in Subirats

Varieties: Macabeu, Xare-lo, Parellada & Chardonnay

Designation of Origin: DO CAVA

Production: Traditional methods, second fermentation in bottle. aging in the cellar for 24 to 30 months.

Tasting Notes:

Pale yellow, fine and persistent bubbles, with a well-defined crown. The nose is a very noble cava with aromas of aging very pronounced, as freshly baked bread and pastries.

In mouth finds a well-integrated carbonic, without a bubble explosion, yet persistent back with mellow taste with rigorous nobility that give a final volume in the mouth and grateful palate.

Recommended Matching:

Squid in his ink
Seafood Stew
Smoked fish
Fish stews
Smoked trout
White meat