

# CONDA BLANCA BRUT

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## TECHNICAL DETAILS:

**Appellation:** D.O. Cava

**Alcohol:** 11,5% vol

**Dosage:** 7 g/L

**Grape varieties:** Macabeo, Xarel•lo y Parellada

**Serving temperature:** 6-8°C

**Ageing:** Aged on its lees for min 10 months



## WINEMAKING:

### Base wine:

**Harvest** – Hand-harvested grapes from our own vineyards.

**Press** – Pneumatic press, only the free run juice is used.

**Fermentation** – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

**Sparkling:** The wine then undergoes its second fermentation in the bottle.



## TASTING NOTES:

**Appearance** – Straw yellow with green highlights.

**Nose** – Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.

**Palate** – Primary fruity flavours combined with those from the ageing on lees. Fresh with medium structure. Good balance between the acidity and the fruit concentration.



**Food pairing:** This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.



Minimum rest of 10 months on its fine lees. We cultivate our vineyards only with natural organic fertilizer, without herbicides, insecticides or any other chemical element. The result of these practices is a line of very honest and expressive cavas. We use native grape varieties; Macabeo, Xarel • lo and Parellada.

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