



CAVA MARTINEZ CARTA NEGRA BRUT

TASTING NOTES

Color: Bright pale yellow, perfect integration of the fine bubbles, with a soft and delicate texture.

Bouquet: Fine and elegant, a fresh cava with toasted notes like coffee, along with touches of vanilla. Fruity, rich in aromes such as peach, grapefruit and white flowers.

Palate: Fresh, fruity, creamy and at the same time light with a good body due to contact with the lees. Fine and very pleasant texture with notes of almonds and nuts.

ELABORATION

The grape varieties are harvested during the night at different periods, we wait for the best point of ripeness of each grape. We vinify them separately. We work with cold paste, soft pressing, musts selection. Once the fermentation ends, we mix the wines of the different varieties, our winemaker choose every year the best blending between the different wines to have the more balance future Cava. Second fermentation in bottle at low temperature to have a slow fermentation and aging to the optimum point between the balance between freshness and creaminess. After a minimum of 12 months we disgorge, always the disgorging is made by order, like this we keep the cava the maximum time with the lees, which help us to keep the freshness of the Cava.

GASTRONOMY AND RECOMMENDATIONS

This Cava is a highly recommended to be taken as an appetizer and with dishes with strong, spicy flavors, although it can be accompanied with eggs (scrambled or boiled), cheeses (cured and fermented), rice, Iberian ham, blue fish and seafood (oysters and caviar). This cava is very versatile so it is always a good pairing.

Grape varieties: Macabeu, Xarel·lo, Parellada.

Alcohol: 11.5° (%vol)

Total acidity (t.a.): 6.3-6.9 g/l

Sugar: 8 g/l

Aging: minimum of 12 months on their own lees