

# Planas Albareda Cava Brut Nature Reserva ECO

## Tasting note

This cava has a light straw yellow colour with bright green hues. Fine, elegant and persistent bubbles. On the nose it has honey, nuts and yeast with a good background of fruity notes. Smooth, light and balanced on the palate. Flavours of almonds and dried fruits with a long, creamy finish.

## Serving temperature

Recommended serving temperature between 5 – 7°C.

## Gastronomy

This cava goes perfectly as an aperitif, with Iberico meats, poultry, smoked fish and semi-cured cheeses.

## Vinification

The winemaker has made this cava with the authentic grapes Xarello, Macabeo and Parellada, which are grown under strict biological and ecological rules. Aged in bottle for 24-28 months. Sugar is not added as the base wine contains intense fruit aromas, in addition, there are no sulphites added.

## Surrounding area

The Denomination of Origin (D.O.) Cava is located in the traditional Penedès area. The composition of the land varies from clay-limestone areas to sandy soils, where the vines plant their roots at different depths. 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	50% Xarello, 25% Macabeo, 15% Parellada, 10% Chardonnay
Alcohol	11,5%

## Logistic Information

Bottle	0,75 L & 1,5 L Magnum
Case	6 or 12 pcs.
Case size	28 x 19 x 32 cm
Weight	11 kg
Per pallet	90 cases

## Sustainability:

Vinotage is committed to taking sustainable measures during our production process: Reduction of carbon footprint, managing glass container recycling, use of recycled material for packaging and corks, water management and use of green energy.

