



EUDALD
MASSANA NOYA

Agricultura ecológica

CAVA BRUT NATURE FAMILIA

FRIENDSHIP: Cavas produced from Macabeo, Xarel·lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Winegrower: Eudald Massana Noya
Grape Variety: Macabeu, Xarel·lo, Parellada
Terroir: Own organic viticulture vineyards located in Subirats.
Aging: Aged in cellar from 24 to 30 months.
D.O.: Cava
Alcohol Content: 11,5 °

TASTING NOTES

Pale straw colour. Soft consistent and long lasting stream of bubbles. Strong in the nose. There are notes of sweet pastries with a reminiscence of citrus. A perfect balance of ripeness and freshness. Soft creamy and dry in the mouth with a long lasting aftertaste.

PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

RECOMMENDED COMBINATION WITH FOOD

Consommé
Preserves in escabeche
Ham croquettes
Grilled crayfish or crayfish with sauce
Rice with vegetables and snails
Noodles with shellfish
Puff pastry with mushrooms
Duck or chicken



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