



EUDALD
MASSANA NOYA

Agricultura ecológica



CAVA RESERVA BRUT NATURE

ELEGANCE: Cava produced from selected grapes from the farmhouse – Macabeo, Xarel·lo, Parellada and Chardonnay varieties give us very subtle flavours.

Winegrower: Eudald Massana Noya
Grape Variety: Macabeu, Xarel·lo, Parellada and Chardonnay
Terroir: Own organic viticulture vineyards located in Subirats.
Aging: Aged in cellar from 24 to 30 months.
D.O.: Cava
Presentation: Bottle 0,75 lts. and 1,5 lts.
Alcohol Content: 11.5 °

TASTING NOTES

Pale straw colour. Small and persistent flow of bubbles with a well defined crown. Very noble on the nose with powerful aromas of freshly baked bread. The sensation is of a well integrated fizzyness that does not explode in the mouth, but is persistent and gives rise to a rich voluminous taste. A very pleasant aftertaste.

PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

RECOMMENDED COMBINATION WITH FOOD

Squid cooked in their ink.
Seafood stew.
Smoked fish.
Fish stew.
Smoked trout.
All types of white meats.