

## CAVA FINCA RENARDES Brut Nature Organic



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Cava with a minimum of 1 year of aging. Generous, friendly, traditional and noble. Ideal to pair with all the possibilities offered by our Mediterranean cuisine.

**VARIETY** 43% Macabeo  
30% Xarel·lo  
14% Chardonnay  
13% Parel·lada

**FERMENTATION** 2<sup>nd</sup> fermentation in bottle during 45 days at 13°C and aging on fine lees until disgorging.

**ANALYSIS**

°Alcohol .....	11'65 %vol.
ATT .....	4,05 gr/l. tartaric acid
AVR .....	0,15 gr/l. acetic acid
Sugar .....	1,20 gr/l. (glucose+fructose)
SO2 .....	12/71 mgr/l.
CO2 .....	5,90

### TASTING NOTE

**COLOUR:** Pale straw-yellow color with lemon-green rim, fine bubble, good release and constant rise, medium and well-marked crown, fine tear.

**AROMAS:** Reminiscent aromas of fresh fruit (pear, golden apple and ripe banana), floral (magnolia, dried apple), vegetal notes (dried straw), mineral (lime, wet earth) and the presence of light aging notes (baked bread, mushroom, dry yeast).

**IN THE MOUTH:** Fresh and pleasant initial mouthfeel, quite integrated and soft carbonation but with a presence in the mouth and fresh acidity (grapefruit, lemon peel), dry, fruity aftertaste and long persistence and a creamy sensation, structured and aftertaste of ripe fruit, balsamic and slightly mineral (dried seaweed, licorice) and lactic (butter).



**Vegan Wine:** This product is certified as Vegan.



**Organic Wine:** This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.