



# CASTELL DE CALDERS

## MAKE EVERY MOMENT BECOME MAGICAL



### TECHNICAL DATA

Cava Brut

#### DESIGNATION OF ORIGIN

D.O. Cava

#### GRAPES

Macabeo, Xarel·lo, Chardonnay

#### OAK

No

#### ALCOHOL

11,5% vol.

### TASTING NOTES

A very pale yellow coloured cava with light golden reflections. Persistent small bubbles which create a boisterous crown. Elegant aroma, with fruity notes. Sweet in the mouth with an aftertaste of apple. Good acidity and lingering aftertaste. Full, warm, very pleasant, crisp and vivacious.

### PAIRING

Ideal for serving with aperitifs and desserts, also to celebrate a special occasion.

Recommended serving temperature between 6 and 8° C.

### DO CAVA, *MAGIC MOMENTS*

First Cava bottles were produced in 1872 thanks to technical innovations which allowed the cellars to control the second fermentation of the wine inside the bottle. But it was during the second and third decade of 20th century when Cava production started its boom. Consolidated in the 80s, nowadays Cava is one of the most dynamic and prosper sectors in catalan viticulture.

The DO Cava expands along the mediterranean area, with vines at an average altitude of 300m above the sea level. The climate is temperate, with many sun hours during the year.

### LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa  
· Botellas - Caja  
· Bottles - Carton

6

· Caixes - Palet  
· Cajas - Palet  
· Cartons - Pallet

80

#### BARCODES

· GTIN\_13: 8411045811773  
· GTIN\_14: 18411045811770