

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 for pairing with all the possibilities offered by our Mediterranean cuisine.

VARIETY
33% Xarel-lo
32% Macabeo
18% Parellada
17% Chardonnay

FERMENTATION Second fermentation in the bottle for 45 days at 13° and aging on fine lees until the time of disgorgement for at least 12 months.

ANALYSIS

°Alcohol	11,90	%vol. 20°C
Total Acidity	3,85	gr. sulf/l.
Volatile acidity	0,19	gr. acet/l.
Sugar	0,75	gr/l.
SO2	13/68	mgr/l.
CO2	5,85	Atm. 20°C

TASTING NOTE

COLOUR: Pale yellow-new gold color and lemon-green border, with fine bubbles showing good detachment and constant ascent, wide and well-marked crown, fine tears.

AROMAS: Reminiscent aromas of fresh fruit (pear, green apple, green banana), floral (orange blossom and dried flower pom), vegetable notes (dried straw) and balsamic (pine leaf) and presence of notes of aging (baked bread) , toast, dry yeast).

IN THE MOUTH: Fresh and pleasant entry, very integrated carbonation, soft in the mouth and fresh acidity (grapefruit, lemon peel), dry, fruity aftertaste and long persistence with creamy sensation, structured and balsamic aftertaste slightly mineral (chalk, dry seaweed).



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.