

CANALS NADAL

BRUT



ALCOHOLIC DEGREE

12 % vol.

GRAPES

40% Macabeu, 40% Xarel·lo , 20% Parellada

VINTAGE

2015

ELABORATION

Ageing time in bottle from 9 to 21 months in contact with lees. A little touch of sugar at the disgorging time (around 8 g/l.) balances this cava.

TASTING NOTES

This cava has a fine bouquet, with a floral and fruity (Apple, pear, peach) character. The softness in mouth gives a great elegance.

GASTRONOMY

Serve at 6-8 C. Special for toasts, celebrations and light meals

PRESS NOTES

86 points Robert Parker 2011
87 points Guía Peñin 2013



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CAVES & VINS

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