

CANALS NADAL

BRUT NATURE RESERVA

Nature sparkling wine



ALCOHOLIC DEGREE

12 % vol.

GRAPES

45% macabeu, 40% xarel·lo and 15% parellada

VINTAGE

2012

ELABORATION

More than 30 months of aging in the constant temperature of our galleries refine this cava and makes unnecessary to add sugar after disgorging. This product comes in 750 and 1500 millilitres bottles

TASTING NOTE

The sight is clear and brilliant. The smell is a combination of ripe fruits (cooked apple, quince, peach syrup) with aging notes (fine pastry, vanillin). The palate is powerful and balanced; the bubbles are very integrated, with creamy sensations on the tongue. End of palate fine and distinguished

GASTRONOMY

Serve at 7 to 9 °C (45-48 °F). This cava is special for throughout the meal, from aperitif to the dessert

PRESS NOTES

Bronze Medal Decanter Word Wine Awards 2012

Commended Decanter Word Wine Awards 2014

89 points Robert Parker 2011

88 points Guía Peñin 2014 bot. 0,75l.

90 points Guía Peñin 2014 bot. Magnum



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CAVES & VINS

www.canalsnadal.com