

UVAE



Wine Appellation: Cava
Grape Varieties: Xarel·lo and Chardonnay
Ageing: A minimum of 80 months
Alcohol: 11.5% vol.
Total Acidity: 5.75 gr/l.
Residual Sugar: <2 gr/l.
Ph: 3.20
Bottle: 75cl (special)
Recommended Serving Temperature: 8-9°C.
Disgorgement: Manual.
Disgorgement Date: Printed on back label.
Harvest: Printed on back label.

Tasting Notes: Brilliant gold colour. Fine persistent bubbles, excellent beading in the glass. Nose of toasted yeast, spices, compote, ripe red cherries and with hints of All Spice. Light effervescent tones of the same flavours. Flavours balanced by a light acidity and a very pleasant evolution. A smooth, long, pleasant and lasting finish.

Food Pairing: Perfect for long chats and special meals. Recommended to accompany roasted well spiced and foie gras.

Rimarts
Cava