

MONTSE

Jeroboam 300cl



Wine Appellation: Cava

Grape Varieties: Xarel.lo, Macabeu, Parellada and Chardonnay

Ageing: A minimum of 60 months with cork.

Alcohol: 11.5% vol.

Total Acidity: 5.8 gr/l.

Residual Sugar: < 2 gr/l.

Ph: 3.20

Bottle: 300cl (jeroboam)

Recommended Serving Temperature: 5-6°C.

Disgorgement: Manual.

Disgorgement Date: Printed on back label.

Harvest: Printed on back label.

Tasting Notes: Bright gold colour. Very fine, persistent bubbles. Aromas of ripened fruit, notes of ageing, toasted nuts, yeast. Perfectly balanced. Long and pleasant finish.

Food Pairing: Especially adept at adapting to any situation and especially with meals such as meats, stews and traditional dishes, combines perfectly from the beginning to the end of the meal.

Rimarts
Cava