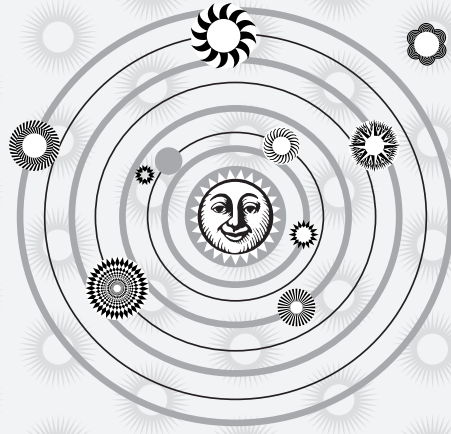


CAVA



BRUT

TERRA TERRAE

| ECOLOGICAL VITICULTURE |

This cava has been prepared and certified under the regulations and requirements of organic farming in both our vineyard and our cellar, and is the result of our commitment to the land, sustainability and respect for nature and the environment.

GRAPE VARIETIES

Xarel-lo, Macabeu and Parellada from our Cava D.O. organically farmed vines.

PREPARATION

Terra Terrae is the best exponent of our commitment to the environmental sustainability and our respect to nature. It is a selection of the best grape plots of Xarel-lo, Macabeu and Parellada from organic farming. The elaboration, the second fermentation in the bottle and the large ageing processes have been extremely accurate and natural.

TASTING NOTES

Pale yellow colour with light green hints and small bubbles that end up forming a cheerful crown of mousse. It has a fresh aroma, with peach and apricot notes. In the mouth it is round, very pleasant; with a final reminiscent to bakery and ripe fruit.

FOOD PAIRING

This cava is perfect as an aperitif and also to accompany international dishes, fish, soft cheeses, seafood, rice, smoked salmon, salads and white meats.

Alcohol content: 11,5%

Best served at 6 – 8 °C

