



BRUT o RESERVA

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, Macabeo and Parellada from organic farming. The elaboration, the secondary fermentation in the bottle and the ageing processes have been extremely accurate and natural.

TASTING NOTES

Pale yellow colour with light green hints that create a powerful effervescence, which ends up in a cheerful crown of tiny and fine bubbles. Tropical and citrus notes, with a toasty backdrop. In the mouth it is fleshy, with a long and complex finish. It has predominant notes of pastry and tropical fruits.

FOOD PAIRING

This cava is excellent as an aperitif and it pairs especially well with rice, vegetables, smoked food, white meat, pasta and any dish with fish.

Alcohol content: 11,5%

Best served at 6 – 8 °C

