

PRODUCT SHEET

CAVA RIGOL BRUT

Grape varieties: 30% Macabeo
60% Xarel.lo
10% Parellada

Ageing:

Méthode Traditionelle.

“Prise de mousse” by natural secondary fermentation in the same bottle.

9 - 12 months in contact with its own lees, in the same bottle, always at a constant temperature in the darkness of our caves, protected from light and noises.

Analytical information: Residual sugars = 8 - 9 g/l.
Total Acidity = 3.6 - 4.0 g/l.
Alcohol = 11.00 - 12.0° Vol.

Drinking Temperature: Between 5 and 6° C.

Consumption period:

The maximum shelf life of this product is 24 months. It must be stored always at upside-up position, in a cool dry place at constant temperature and protected from light, noise and vibrations.

Tasting Notes:

Green-yellow colour, clean and brilliant.

Fine size sparkle with a good release forming a slight crown.

In nose the aromas of the grape varieties predominate over the incipient aromas of ageing.

In mouth it is fresh and clean, well balanced between the sensations of sweetness and acidity.

Recommended food: Shellfish
Smoked dishes.
Boiled or grilled fish.
Smooth meats.
Rice and pasta.
As an aperitif or just alone