



Proa Cava Brut

Appellation: *Vilobí de Penedes - Spain*

Vintage: *NV*

Alcohol: *12,5% by Vol.*

Winery: *Vallformosa*

Winemaker: *Xavier Pons*

Winemaking:

Manual and mechanical harvest. Macabeo: 1st week of September. Xarel·lo: 2nd and 3rd weeks of September. Parellada: 1st week of October.

First fermentation in stainless steel tanks at a controlled temperature of 16°C. 2nd in bottle using the Traditional Method. Aged 12 months in bottle.

Tasting notes:

Light straw color with greenish tints. The carbonated content is bright and lively.

Its aromas are a mixture of fruit (melon, apple and banana) and the result of fermentation (toasted notes).

Harmonious and appetizing in the mouth, with a light touch of acidity. A rounded and elegant aftertaste. Classic fruity finish.

UPC 8-53646-00400-6
CASE CONTENT: 12x750ML
CASE WEIGHT: 42,5 Lb.
CASE QTY per pallet LAYER: 11 (55 total)

