

EUREKA

Brut



Product specifications

Denomination of Origin:

Cava

Location:

Sant Sadurní d'Anoia

Country

Spain

Grape Variety:

Macabeo 30%, Xarel·lo 40%, Parellada 30%

Production Method:

Tradicional Cava Method

Serving Temperature:

Between 4° and 6° C

Aging:

At least 12 months in the cellar.

Tasting Note:

Bright pale lemon color with a green hue. Fresh citrus on the nose with varietal aromas. In the mouth is lively and refreshing, with a pleasant and crispy aftertaste. Superb as aperitif, with fresh salads and white meat dishes.

The best choice for your celebrations.

