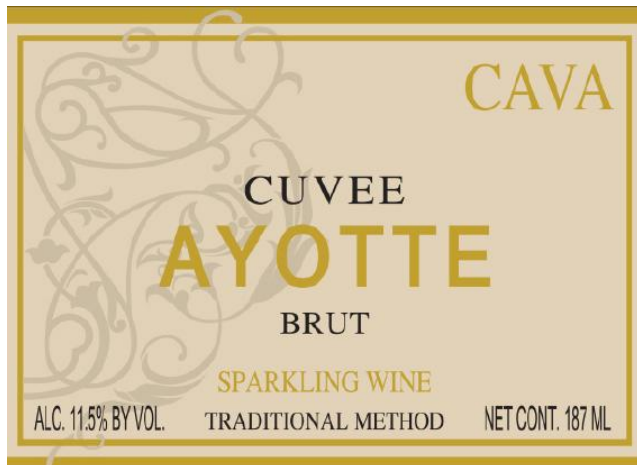


# Cuvee Ayotte Cava Brut



## Technical Details

- **Appellation:** D.O. Cava
- **Alcohol:** 11.5% vol
- **Residual sugar:** 7 g/L
- **Varieties:** Macabeo, Xarel•lo, Parellada
- **Serving temperature:** 38 - 50° F
- **Ageing:** Aged on its lees for over 9 months

## Winemaking

- **Harvest:** Hand-harvested grapes from our own vineyards.
- **Press:** Pneumatic press, only the free run juice is used.
- **Fermentation:** Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.
- **Sparkling:** The wine then undergoes its second fermentation in the bottle.

## Tasting Notes

- **Appearance:** Straw yellow with green highlights.
- **Nose:** Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.
- **Palate:** Primary fruity flavours combined with those from the ageing on lees. Fresh and balanced.