

# Gran Sarao Cava Brut Kosher



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** 3 g/L
- > **Varieties:** Macabeo, Xarel•lo, Parellada
- > **Serving temperature:** 43 - 46° F
- > **Ageing:** Aged on its lees for 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.