

Les Vinyes Forer Massard

Mas Sardana Cava Brut Nature



WHITE
CHAMPAGNE &
SPARKLING



SPAIN



CAVA



SUITABLE
FOR VEGANS

TASTING NOTE

Flowers and citrus play on nose and palate in this charming Cava, with lemon and lime offset by pleasant biscuity notes and a fine bitter hit on the finish.

VINIFICATION

Secondary fermentation in bottle. Time of fermentation: 30 days. Temperature: 16°C. Ageing on the lees: At least 12 month

FOOD MATCHING

Excellent with canapes

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Xarel·lo (100%)
CLOSURE	Natural Cork
SKU CODE	A21561AV
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Cava
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	A21561AV