



Cava **Ecológico**

VEGA MEDIÉN

BRUT NATURE

75% Macabeo **25%** Chardonnay

Our winery, located in the heart of Requena, has been the home of this cava since its creation. Using only the finest organic grapes from the region, the cava undergoes a slow aging process of over 12 months at 15°C, with no drastic changes in temperature or light. This slow and steady process imparts a perfectly balanced acidity, a delicate bubble, and a complexity that makes it a unique experience, with exceptional smoothness and finesse.

Technical data

Alcohol content: 11,5 %
Residual sugar: 1,5 g/L

Organoleptic Characteristics

With an attractive golden hue and bright highlights, this cava presents a fine, consistent, and elegant bubble. Its intense aroma blends the sweetness of ripe white fruit with subtle hints of pastry and mocha, wrapped in delicate citrus notes. On the palate, its creamy texture and breadth stand out, offering a perfect balance between freshness and acidity, with a long and refined finish that evokes light nuances of rye bread.

Pairing

This cava is perfect to enjoy throughout the meal. Its creaminess on the palate prevents it from being overwhelming, making it especially suitable for baked fish and meats.

It is recommended to be consumed at 6 – 8 °C.

