

Cava Ecológico

VEGA MEDIEN

BRUT NATURE

75% Macabeo 25% Chardonnay



The best white organic grapes from Requena were selected to become the base of this Cava, in addition the patience and stillness of their aging in our winery.

It has remained in total calm for more than 12 months at 15°C and without any sudden changes in temperature or light. It has been growing in complexity and roundness in the mouth and polishing the finesse of its bubble.

Seeking maximum respect for the product is presented as Brut Nature, that is, without addition of sugar.

Technical information

Alc: 11,5 %

Dosage 1,5 g/L

Tasting notes

This cava shows as straw yellow with golden highlights, bright, fine bubble, persistent and elegant. It performs an Intense fragrance, displays aromas of ripe white fruit on a background of pastry and mokka with subtle citrus notes. Creamy, broad and persistent texture in the mouth. Balanced acidity, with slight memories of rye bread and long finish.

Pairing

This cava is ideal for tasting throughout the meal. Its creaminess in the mouth prevents it from saturating the palate. Being especially suitable for fish and baked meats.

Serving temperature 6 - 8 °C



CAVAS  UVESTE
UNIÓN VINÍCOLA DEL ESTE

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