

+&+ Brut Seleccion

D.O. Cava

Varieties

Macabeo, Parellada, Xarel·lo

Elaboration

The three grape varieties are sorted and fermented separately. The fermentation process is controlled at low temperatures in order to achieve maximum expression of fruit. The second fermentation takes place in the bottle over two years.

Recommended Serving Temperature: 6°C

Aspect

Brilliant appearance with constant release of fine bubbles forming a crown on the surface of the glass. Pale straw yellow in colour.

Aroma

Intense. Tertiary aromas of fresh baking arise from the second fermentation in the bottle, giving it a character of its own.

Taste

Smooth and silky, its carbonic release gives it freshness and vivacity, resulting in a long finish.

Food and wine pairing

Rice fish, Mixed rice, Capon and Poularde, Quail and partridge, Rabbit and hare, Crustaceans, Cured meats, Sirloin, Sirloin Steak, Ham, Molluscan shell, Duck, Whitefish, Fish with sauce, Roast chicken

