



VARA



SILVERHEAD BRUT

Cava Método Tradicional

WINEMAKING

The método tradicional process for this D.O. Cava from the ALT PENEDEÈS district of Spain begins with a blending of the ideal percentage of Macabeo, Xarello, and Parellada wines according to the years harvest, which is then drawn off and prepared for a secondary fermentation in the bottle. The wine is then left to settle in the cellar at a constant temperature of 14°C for 15 months. After this time it is riddled and disgorged to remove the lees from the second fermentation, it is then corked, wired, and finished at the quality level of Brut with a residual sugar of 8 gr/L and 11.5% alcohol.

TASTING NOTES

This Cava has a brilliant light-yellow color with fine well-released bubbles forming a continuous bead and a fantastic crown. The nose is youthful and fresh with pleasant fruity and floral aromas. This bubbly is very pleasant on the palate with a mildly dry fruitiness and a nice persistence of liveliness. The finish is clean and very well balanced, inviting you to another taste.

SERVING SUGGESTIONS

This delicious sparkling wine enhances any occasion and nearly any dish. From brunch throughout the day, dinner and evening, enjoy this fine Cava with friends and family.

SERVE CHILLED

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