



## SILVERHEAD BRUT

CAVA MÉTODO TRADICIONAL

750 ML

*Also available in 375 ML*

### WINEMAKING

The método tradicional process for this D.O. Cava from the ALT PENEDEÈS district of Spain begins with the ideal blending of Xarel-lo – 50%, Macabeo- 25%, Parellada – 25%. Once blended, it is 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. Just before being corked and wired, it is treated with a dosificación that finishes the wine 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!*