



SILVERHEAD BRUT RESERVA

CAVA MÉTODO TRADICIONAL

750 ML

WINEMAKING

The método tradicional process for this D.O. Cava from the ALT PENEDES comarca of Catalonia, Spain begins with an ideal blending of Xarel-lo – 50%, Macabeo – 25%, Parellada – 25%, and Xarel-lo – 50%. Once blended, it is drawn off and prepared for a secondary fermentation in the bottle. The wine is then left to settle in the celar at a constant temperature of 14° C for 24 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 7 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 aromas of fruit and brioche. This bubbly is very well balanced and rich on the palate with a nice persistence of liveliness. The flavors are nicely balanced with mineral and fruit reminiscent of meyer lemon. The finish is clean and enduring, tempting you to another taste.

SERVING SUGGESTIONS

This delicious sparkling wine improves every occasion and any dish. From breakfast or brunch through dinner and the evening, enjoy this fine Cava with friends and family and live life even better.

Serve chilled!