

VIÑA PALACIEGA CAVA



TECHNICAL PRODUCT INFORMATION

Vintage n/a
Grape: 100% Macabeo
Alcohol: 12% vol.
Residual Sugar (G/L): 9
Capsule: Aluminium
Bottle: Cava Standard 75Cl

VINEYARDS & WINEMAKING NOTES

Selection of the finest macabeo grapes, the coup-
age is then left to stand for, at least, 10 months in the
silence of our historical cellars, and it is followed by
a secondary fermentation.

VINIFICATION

Produced using the traditional Cava method, this
wine represents authentic Spanish quality sparkling
wine and spends at least 15 months in the bottle.

TASTING NOTES

It is crisp, clean, well balanced, and features deli-
cate aromas and a unique freshness. The unmis-
table taste leads from a full ripe apple, pear and
bright citrus nose, encouraging big, round, soft fla-
vors in the mouth. The finish is appealing and long
with a slight touch of ginger. A perfect wine for
brunch, as well as with desserts such as nuts, puff
pastries and chocolate treats.

