

CAMPO ABIERTO

D.O. Cava



CAMPO ABIERTO

30% Macabeo, 30% Xarel·lo and 40% Parellada

Exceptional, artisan Cava produced using the Método Tradicional, also known as "Champenoise".

Made with the three varieties of grapes: Macabeo, Xarel·lo and Parellada. Pale yellow color with greenish nuances, in the glass it exhibits medium-sized bubbles that release abundantly and regularly forming a beautiful crown. Fresh and alive in the mouth with dominating fruit notes of apple and pear.

Its aging gives it the necessary youth to maintain a fruity, fresh and pleasant aroma on the palate with a perfect balance of acidity. Light and soft with a nice finish and aftertaste reminiscent of ripe fruit.

Aged in bottle 12-18 months.



ORIGEN:

Appellation: D.O. Cava

Soil: Loam-clayey

Climate: Continentalized Mediterranean

Altitude: 162 m



WINE:

Type: White brut sparkling wine

Grape variety: 30% Macabeo, 30% Xarel·lo and 40% Parellada

Vines: 20-30 years old

Ageing: Double fermentation, 12-18 months in bottle

Alcohol: 11,5% vol.



SERVING:

Pairing: Perfect for aperitifs, seafood, fish or salads

Serving temperature: 5°C - 8°C



CODES:

EAN Bottle: 8436549701696 **HS Code:** 22041093

EAN Case: 8436549701924



LOGISTICS:

Units on pallet (EURO120x80): 528 bottles

Cases: 88 cases of 6 bottles on 8 layers

Bottle: 75 cl. / 31,5 mm / 1,57 kgs

Gross weight pallet: 905 kgs

Scan for more info!

