

## Il.lusió Cava Brut

### Cavas Masachs

#### Spain - Catalunya - Penedes

The Cava offers a straw yellow color with green highlights, fresh and expressive aromas of green apple and pear along with dried nuts and fresh baked bread notes. The palate is full-flavored with fruity notes combined with flavors from the ageing on lees. It is fresh and medium-structure with a good balance between the acidity and the fruit concentration.

### Specifications

<b>Appellation</b>	Penedes
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	1/3 Macabeu, 1/3 Xarel-lo and 1/3 Parellada
<b>Age of Vines</b>	Average 30 years
<b>Agricultural Practices</b>	Sustainable
<b>Certifications</b>	European Vegetarian Union
<b>Soil type</b>	Limestone
<b>Vinification</b>	<p>Harvest – Hand-harvested grapes from our own vineyards. /&gt; Press – Pneumatic press, only the free run juice is used.</p> <p>Fermentation – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.</p> <p>Traditional Method (same as Champagne) with secondary fermentation taking place in the bottle.</p> <p>Wine was aged sur lattes (on laths) for 9 months.</p> <p>Dosage : 7g/Liter</p> <p>Slightly filtered before bottling.</p>
<b>Pairings</b>	This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.

