

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

| | |
|-------------------------------|---|
| Appellation | Penedes |
| Wine Type | Sparkling |
| Varietals | 1/3 Macabeu, 1/3 Xarel-lo and 1/3 Parellada |
| Age of Vines | Average 30 years |
| Agricultural Practices | Sustainable |
| Certifications | European Vegetarian Union |
| Soil type | Limestone |
| Vinification | <p>Harvest – Hand-harvested grapes from our own vineyards.</p> <p>/> 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> |
| Pairings | 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. |

