

## Painous Brut Cava Golden label

### Cavas Masachs

#### Spain - Catalunya - Catalonia

Painous is the maiden name of the current owners' mother. Painous is unique in that it is a Cava-Joven style sparkling wine, meaning the wine receives the minimum aging of 9 months. This allows crisp, fresh aromas and flavors to be expressed.

This Cava displays a pale yellow color with green tones; shiny and clear. Powerful in the nose; clean. Soft and well structured, long aftertaste and good balance of acidity and sugar contents.

### Specifications

<b>Appellation</b>	Catalonia
<b>Varietals</b>	40% Parellada, 30% Macabeo, 30% Xarel-lo
<b>Vinification</b>	Methode Traditionnelle, with soft pressing of the grapes to obtain 60% must. Decanted and fermetned with controlled temperatures of 18 C fot 20 days. Secondary fermentation in bottle for 40 days at 16 C, then final aging for 9 months minimum, up to 20 months.
<b>Pairings</b>	served chilled; a flute-style glass is recommended. Excellent with pasta, red and soft meats and white fish.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 01902 1
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	6 84 10644 61102 1
<b>Case Weight</b>	22
<b>Cases/Pallet</b>	100
<b>Layers/Pallet</b>	20
<b>ABV</b>	11.50%
<b>SRP</b>	\$ 18.99 USD 750mL Bottle

### Reviews and News

NV Cava Reserva Painous Brut - 91 PTS - W&S

NV Cava Reserva Painous Brut - 91 PTS - GOLD - BTI

NV Cava Reserva Painous Brut - 87 PTS - IWC