

Castell de Sant Pau BRUT NATURE

Maset



COUNTRY	Spain
APPELLATION	Cava DO
VARIETY	Macabeo, Parellada, Xarel·lo
AGE OF VINES	35-45
FARMING	Mechanic harvest from the most extensive vineyard in the region of the Salnés. Sustainable farming
SOIL	Clay and Limestone
ALTITUDE	200-300 meters
VINIFICATION	First Fermented in tank over lees for 6 months
AGING	Second fermentation in bottle, aged on lees minimum 24 months, less than 3g/L
ALCOHOL	11%
PAIRING	Party appetitif, tartare (salmon or beef), seafood, tuna, barbecued chicken, barbecued pork , barbecued smoked-paprika pork chops

TASTING NOTES

This lovely, crisp and refreshing bubbly is made in the trendy style of the most sought-after grower champagnes. This is yet another example of why cava is a favorite sparkling wine for budget-conscious wine lovers.

LOGISTICS

Shipper: 6 bottles

L: 10,63 In	W: 7,09 In	H: 12,80 In	Wt: 10.21Kg
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Pallet: 115 cases x 6 bottles

L: 39,37 In	W: 47,25 In	H: 57 In	Wt: 1090 Kg
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Shipper: 12 bottles

L: 12,73 In	W: 10,63 In	H: 14,17 In	Wt: 20.17Kg
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Pallet: 60 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 57 In	Wt: 1210.20 Kg
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