

GLAZIA Cava Brut



López-Alonso



Cava DO



GRAPE VARIETY

Xarel·lo, Macabeu, and Parellada.

ALCOHOL %

11.5%

TERROIR

Age: 45 years old.

Soil: Clay and limestone.

Altitude (m): 300.

Sustainable farming

Controlled harvest.

VINIFICATION

Hand-harvested grapes from our own vineyards. Pneumatic press, only the free run juice is used. Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures. The wine then undergoes its second fermentation in the bottle.

AGING

Aged on its lees for 15 months.

PAIRING

Aperitifs as cheese tartlets and mini-toasts topped with smoked salmon, foie or caviar.

It goes delicately with Sushi, fish and seafood matched with the bubbly delicacy of Glazia: Oysters, langoustine, scallops, lobster. Sea bass, sole, and red mullet and fresh-water fish like perch, pike or trout.

Delicious with veal blanquette, braised ham or pork tenderloin and any poultry recipe involving mushrooms.

The creaminess of the cheese works wonders with Glazia:

LOGISTICS

6 pack | 26 cm x 17 cm x 31,5 cm | 9,21 Kg

VMF | 115 cs 6 | 1089,1 Kg | 182,5 cm

TASTING NOTES

Glazia Cava is characterized by a great freshness in the mouth. It presents aromas of peach, pear and citrus fruits and subtle tropical fruits, supported by buttery and brioche notes to conclude with more floral and mineral aromas. It reveals a subtle straw yellow color with golden highlights, topped by a very white elegant foam.

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