

# CASTELL DE SANT PAU Brut Nature

Maset



## COUNTRY

Spain

## APPELLATION

Cava DO

## VARIETY

Xarel·lo , Macabeu and Parellada

## AGE OF VINES

35-45

## FARMING

Mechanic harvest from the most extensive vineyard in the region of the Salnés. Sustainable farming,

## SOIL

Clay, limestone

## ALTITUDE

200 -300 meters

## VINIFICATION

First Fermented in tank over lees for 6 months.

Second fermentation in bottle, aged on lees minimum 24 months, Less than 3 g/l and no sugar added

## ALCOHOL CONTENT

11.00%

## 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 soughtafter grower champagnes: with no dosage, or added sugar (thus the “brut nature” nomenclature).

This is yet another example of why cava is a favorite sparkling wine for budget-conscious wine lovers.

## LOGISTICS

### Shipper 6 bottles

L:	W:	H:	Wt:
10.63 In	7.09 In	12.18 In	10.21Kg

### Pallet; 115 C/6

L:	W:	H:	Wt:
39.37 In	47.25 In	60.69 In	1210 Kg

### Shipper 12 bottles

L:	W:	H:	Wt:
14.17 In	10.55 In	12.76 In	20.42Kg

### Pallet; 50 C/12

L:	W:	H:	Wt:
39.37 In	47.25 In	60.69 In	1046 Kg

