

CASTELL de SANT PAU Brut Nature

Maset



COUNTRY	Spain
APPELLATION	Cava DO
GRAPE 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 metres
VINIFICATION	First Fermented in tank over lees for 6 months. Less than 3 g/l and no sugar added. Second fermentation in bottle, aged on lees minimum 24 months.
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: 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.

RATINGS

Wine Enthusiast Best Buy, 2022



LOGISTICS

Shipper 12 bottles				VMF Pallet 50 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
14.17In	10.55In	12.76In	20.42Kg	39.37In	47.25In	60.69In	1046KG
Shipper 6 bottles				VMF Pallet 115 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
10.63In	7.09In	12.18In	10.21Kg	39.37In	47.25In	60.69In	1210Kg