

PRINCESA CAVA BRUT

Requena, Valencia, Spain



TASTING NOTES: This fine Spanish is pale yellow with greenish glints, fine bubble and formation of a white, rich and lively crown. The mature aromas of traditional green apple, pear and grapefruit, with hints of almond leap from the glass and follow through to the extensive and polished palate, which is very dry. Its finish highlights the vintage bouquet, persistent and unique in its class.

VITICULTURE: The grapes come from Alt Penedes vineyards in Cava, with the grapes harvested both manually and mechanically. The Macabeo is picked the first week of September, followed by the Xarel-lo in mid-September and the Parellada during the first week of October.

VINIFICATION: The first fermentation of the juice is conducted in stainless steel tanks at controlled temperatures of 60°-64°F (16°C - 18°C). The second fermentation is done in the bottle using the traditional method. The wine is aged a minimum of 12 months in the traditional green Cava bottle.

PRODUCER: Torre Oria S.L.

ALCOHOL: 11.5%

REGION: Requena, Valencia, Spain

RESIDUAL SUGAR: 10.5 G/L

GRAPE(S): 30% Macabeo, 40% Xarel-lo, 30% Parellada

SKU: PRBNNV7