

# Cava Brut 'MVSA' Vallformosa

**ORIGIN:**

Upper Penedes, Italy

**GRAPE VARIETES:**

35% Macabeo, 30% Xarel-lo, 35% Parellada

**ALCOHOL:** 11.5%

**RESIDUAL SUGAR:** 10 g/l

**TOTAL ACIDITY:** 3.75 g/l

**PH:** 2.9

**COLOUR:**

Pale straw with green nuances. Lively, vivacious sparkle.

**NOSE:**

Aromas that are a blend of fruit (ripe melon, banana) and of fermentation (apricot, apple and toasted notes.)

**PALATE:**

Harmonious and appetising in the mouth with a slightly acidic point, although its aftertaste is rounded and elegant. A classical finish with plenty of character.

**SERVING SUGGESTION:**

Drinking at any time, or with light meals.  
Serve between 5° and 6°C.