

MAS



CAVA MAS FI BRUT

Cellar: MASACHS

Appellation: CAVA

Quality: BRUT

Grapes: Xarel.lo 40%; Macabeo 35%; Parellada 25%

Bottle: Cava green 75 cl.

Alcohol: 11,5%

Ageing: 10 months

Residual Sugar: 10 g/l

TASTING NOTES:

Straw yellow colour with green tones. Fine persistent bubbles. Bright appearance. Soft aging aroma with signs of flower, ripe fruit and citric. Extremely vivacious in mouth compensated with a pleasant elegance and equilibrium.

The aftertaste remains to white fruits and some signs of citric. Fresh, pleasant, balanced and a fine bubbling structure.

Consumption Temperature: 6 – 8° C

LOGISTICS:

Bottles per box: 6 bottles

Boxes per pallet: 85 boxes

Total weight of the box: 10 Kg