



CAVA CASTILLO PERELADA BRUT NATURE CUVÉE ESPECIAL 2001

Type of cava	Brut Nature
Vintage	2001
VECPRD	Cava
Base wines	Made from the grape varieties permitted by the Consejo Regulador del Cava, grown in the Penedès region. First pressing fermented in stainless steel at a controlled temperature of 16°C
Ageing	12 months in bottle
Grape varieties	Macabeo (30%) Xarel·lo (30%) Parellada (20%) Chardonnay (20%)
Alcohol content	11,50% vol.
Total acidity	3,80 g/l. (sulphuric)
Residual sugar	1,20 g/l. (no dosage)
Type of bottle	Cava 75 cl.
Tasting note	Clear and brilliant, pale yellow in colour with hints of green. Fine pearling of bubbles, forming a perfect crown Fruity, intense aroma. Dry and complex in mouth the acidity is balanced by a full fruitiness.
Serve with	Serve at 6 –8°C. Ideal as aperitif or with fish, seafood or even heavier dishes like white meats or creamy cheeses.

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