



Cava Nit del Foc BRUT

90% Macabeo 10% Chardonnay

Este cava se ha elaborado con una selección de las mejores uvas blancas de Requena, buscando una mayor complejidad al aunar en el mismo producto racimos de zonas edafoclimáticamente

Datos técnicos

Grado Alcohólico: 11,5 %
Azúcar residual 8,5 g/L

Características organolépticas

Cava de color amarillo pálido con tonalidades verdosas, brillante, de burbuja fina y espuma persistente. En la nariz despliega aromas intensos de pera y manzana con notas de lima y flores blancas. En la boca resulta fresco, con una acidez muy bien integrada dejando un gusto floral largo y elegante.

Maridaje

Este es un cava complejo, que anima a un segundo trago. Es por ello que se recomienda degustarlo durante toda la comida. Es ideal para acompañar a todo tipo de pescado, marisco y arroces. También es único cuando complementa a un buen carpacho de carne bien marinado o junto a un maki o sashimi.

Se recomienda consumir a 6 - 8 °C





Cava

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This cava is made of a selection of the best white grapes of Requena, looking for a greater complexity, combining in the same product bunches of edafoclimatically diverse zones.

It has been gently pressed. Staying alone with the most noble fraction of the must to reach the finesse that expresses this Cava. In addition, the first fermentation and the second fermentation take place at low temperature (16 °C) looking for a fruity and floral aromatic range so characteristic of this Valencian Cava.

The expedition liqueur used is made of the same base wine with which the second fermentation was carried out, seeking to respect the original characteristics of this Cava.

Technical information

Alc: 11,5 %

Dosage: 8,5 g/L

Características organolépticas

Cava pale yellow with greenish tones, bright, fine bubble and persistent foam. In the nose it displays intense aromas of pear and apple with notes of lime and white flowers. In the mouth it is fresh, with a very well integrated acidity leaving a long and elegant floral taste.

This is a complex cava, inviting a second sip. It is recommended to be tasted during whole meal. It is ideal to pairing all types of fish, seafood and rice. It is also unique when it complements a good carpaccio of well-marinated meat or next to a maki or sashimi.

