



**Finca Hispana, Cava Brut NV
DO Cava, Spain**

Pale straw in color, with a dry, minimal nose, and small concentrated bubbles. On the palate it is dry, with notes of green apple and citrus; perfect for celebrating with friends, or as an aperitif. Methode Champenoise with 14 months of bottle aging. The grape varieties are Parellada, Macabeo and Xarel.lo.



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