



**Finca Hispana, Cava Brut Imperial Reserve
DO Cava, Spain**

An outstanding Cava, that will delight your guests. Pale straw in color, with a dry, minimal nose, and small concentrated bubbles. On the palate it is dry, light, with a refreshing acidity; that tell tale taste of "freshly baked bread" let's you know that this is a fine sparkling wine. Perfect for celebrating with friends, or as an aperitif. Methode Champenoise with 22 months of bottle aging. The grape varietals are Parellada, Macabeo, Xarel.lo, and 20% Chardonnay.



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