

FINCA HISPANA

**Wines made with passion,
For people who are passionate about wine.**



Finca Hispana Cava Brut, NV DO Cava

Type of Wine: Sparkling Wine

Appellation of Origin: DO Cava

Winery: Castell D'Or, Vilafranca de Penedès

Varietal: Parellada, Macabeo and Xarel.lo. Vines are between 40-80 years old.

Terrain: This Cava was produced in the finest Cava producing region around Sant Sadurni d'Anoia, better known as the home to Freixenet, Cordoniu and other producers of Cava. The region enjoys a warm, mild, coastal climate which when combined with a sandy, permeable soil and plenty of rainfall (36 inches), make this a perfect region for growing white wine varieties.

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: Methode Champenoise, secondary fermentation in the bottle. 14 months of bottle ageing.

Bottling: Bottled on the property.

Serving Temperature: Between 41° and 55° F

Alcohol Content: 11.5%

About this Cava:

Montserrat, the iconic mountain range that encircles Barcelona, towers over the Cava region of northeast Spain. The region is renowned for producing wonderful white grape varieties such as Parellada, Macabeo and Xarel.lo, which when blended produce the finest Cava in Spain.

Tasting Notes:

Color: Pale straw.

Nose: Dry, minimal nose, but with small concentrated bubbles.

Palate: It is dry, with notes of green apple and citrus; perfect for celebrating with friends, or as an aperitif.

Format: 750ml (case of 12 bottles)