



CASTELL DE RIBES BRUT NATURE

Features

- Cava brut.
- Varietals: Xarel·lo, Macabeu and Parellada.
- Ageing period: 9 months in the underground cellars.
- Alcohol content 12%.

Tasting notes

It has a fruity and fresh aroma with “toasted” yeast and nuts in the palate. The bubbles are plentiful, fine and regular. It has good structure.

It goes well with

Particularly suitable as an aperitif, or as a magnificent accompaniment to all types of meat, poultry, fish and shellfish, either grilled or with light sauce.

Serving Advice

Between 5 and 6°C. The use of Champagne flute glasses is recommended.

Presentation

Bottles of 75 cl.

Carton box of 6 units.