

ZINIO

TERROIR

Varieties: Xarello, Macabeo and Parellada

VINIFICATION

Traditional method.

10-12 months bottle ageing on its lees before disgorgement.

TASTING NOTES



Clear and bright, pale golden colour with fine mousse.



Clean, medium intensity, fruity, green apples with yeasty notes from the ageing on its lees.



Palate is dry with medium acidity, flavour of green apples, citrus fruit and pear. Fresh and zesty acidity.

FOOD PAIRING

This cava is perfect for appetizers, meals or desserts. With a perfect balance of dryness, bubbles and fresh acidity it pairs well with all kind of sea food, ham and cheeses.

Serving Temperature 8-10°C

ABV: 13 %

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



ZINIO
BODEGAS

