

BODEGAS

FAMILIA CHAVARRI

EST. 1882

CAVA BRUT MAITEA

FRESH, WELL-BALANCED,
HARMONIOUS, WELL DEFINED
AND VERY NICE PERSISTENCE

D.O. CAVA

- VARIETIES:** Xarel·lo, Macabeu, Parellada
- ALCOHOL
CONTENT:** 11,50%
- PRODUCTION:** Cava Maitea is produced with traditional varieties for Cava vinification, Macabeo, Xarel·lo and Parellada. Produced by traditional method, it is supported in rhymes for 12 months before uncapped.
- PRESERVATION:** Maintain the product on a fresh, dry place and protected from daylight. Avoid abrupt temperature fluctuation and intense odors.

ASPECT:

Yellow pale colour with gold reflection.
Relentless, with nice bubbles release.

FIRST IMPRESSION:

Pleasant, powerful and select, afterwards fruity aromas are perceived with aging shade.

MOUTH:

On mouth is fresh and relentless, with a fruity aftertaste, complete and complex due to bottle aging. Well-balanced, harmonious, with very nice persistence.

SERVING TEMPERATURE:

Serve at 6 - 8°C

Ideal as appetizer, pairs well with rice, fish, and grilled white and red meat.

