

FAUSTINO ART COLLECTION CAVA BRUT

Description

Clean, bright, straw-coloured with golden glints, soft bubble and nice rim. Fruity (white fruit, apple), flower and honey hints. Nice honey touch ending. Fresh, pleasant, balanced acidity, creamy, with nice carbonic integration. Significantly fruity. Long fruit touch due to its maceration on the lees.

Cold meats or duck. Nice with baked potatoes and mushrooms. It matches with salted fish and seafood, caviar and cava is an excellent mix. Strong flavoured cheese. Meat and fish in general.

Issues



Cava Macabeo and Chardonnay



18 months ageing sur latte



D.O. Cava



75 cl.

