

BACH

CAVA EXTRÍSIMO BRUT NATURE

In 1929 the Bach brothers realised their dream of creating exceptional surroundings for crafting exceptional wines: the Masía Bach winery. A long time has gone by since then but loyalty to the spirit of Masía Bach's beginnings has remained unfledged: quality, originality and personality in all its wines and cavas.

Winegrowing region:

D.O. Cava

Varietals: Macabeo, Xarel·lo, Parellada

Analytical properties: 11.5%

Residual sugars: <3gr/lit

Tasting Note:

Aspect: Pale straw yellow. Fine bubbles well integrated in the wine.

Nose: The typical primary aromas of these varietals (apple, citrus, almond blossom) blend with aromas from aging such as honey, toasted bread, etc.

Mouthfeel: Fine bubbles and balanced acidity on the palate.

Winemaker's recommendations:

Serve chilled (between 6-8°C). If need be, chill for a couple of hours in an ice bucket with water and salt and ice. Avoid sudden chilling in the freezer. It can be stored upright.

Matching:

Ideal as an aperitif, served with dried fruits and nuts, savory tarts, assorted canapés, etc.

