

# Flama d'Or

## Cava Brut NV

- **91 points, International Wine Report**

**Grapes:** 40% Xarel-lo, 40% Macabeu, 20% Parellada

**Tasting Notes:** Straw colored yellow with slight golden highlights, good release of small bubbles forming a rosary and a persistent crown. On the nose there are fine aromas of aging followed by floral scents and ripe fruits. In the mouth it is extremely vivacious, compensated by a pleasant equilibrium and elegance. Aftertaste is fruity, evoking the apple, pear and a hint of citric. Fresh, pleasant, well-balanced and a good, fine structure of the bubble.

**Aging:** Second fermentation in the bottle, aging of at least 14 months in cellars.

**Food Pairings:** Ideal as an aperitif at any time. Also a perfect companion to all kinds of fish, shellfish, white and ready meats, sauces, etc.

**International Wine Report:** *“The Flama D’or Brut Cava wine shows beautiful aromas of apples and lemon zest which are underlined by mineral accents that take shape in the glass. The weight and balance is fantastic, as the fine silky mousse entices with wonderful flavors of lemon, apples and crushed stones which are woven together on this expressive finish.”*

