

Al·legoria

Reserva Brut

**Designation of Origin:**

Cava

Location:

Sant Sadurní d'Anoia

Country:

Spain

Sparkling**Grape variety:**

Macabeo 30%, Xarel·lo 40%, Parellada 20% and Chardonnay 10%

Tasting note:

It is straw yellow in colour, with fine, constant bubbles. The nose is soft and delicate with fresh notes and hints of fennel and ripe fruit. The mouth is sweet, lingering and mature with a bitter, creamy and extremely elegant finish.

Production method:

Traditional cava method

Aging:

At least 24 months in the cellars

Serving temperature:

Between 4 to 6°C

