

VARIAS

La Bona Vida Brut



Product specifications

Denomination of Origin:

Cava

Location:

Sant Sadurní d'Anoia

Country:

España

Grape variety:

Macabeo 30%, Xarel·lo 40%, Parellada 30%

Production Method:

Traditional Cava Method

Serving Temperature:

Between 4° to 6° C

Aging:

At least 12 months in the cellar

Tasting note:

Bright pale lemon color with a green hue.
Fresh citrus on the nose with varietal aromas.
In the mouth is lively and refreshing,
with a pleasant and crispy aftertaste.

Superb as aperitif, with fresh salads
and white meat dishes.

The best choice for your celebrations.



WINEinMODERATION.com

El Vino, el gusto por la moderación