



HOYA DE CADENAS

HOYA DE CADENAS - CAVA BRUT NATURE

APPELLATION OF ORIGIN: Cava

TYPE OF WINE: Brut Nature

GRAPE VARIETY: Macabeo, Chardonnay

ALCOHOL CONTENT: 11.5%

GOES WELL WITH: Apéritifs, smoked fish and meat, oysters, grilled fish, sushi, seafood

SERVE AT: 6-8 °C

WINE-MAKING PROCESS: Traditional method. Once the cuvée has been obtained from a white perfumed variety such as Macabeo, it is aged in the bottle for 10 months. During this time the bottles are kept horizontal, called 'ageing in stacks', at a constant temperature of 15°C, in order to carry out a second fermentation gathering the lees along the length of the bottle.

TASTING NOTES: Straw yellow colour, with elegant and persistent bubbles. Clean and fruity aroma with prominent citrus character and an undertone of floral notes. It offers a magnificent presence on the palate, dry but at the same time fruity, and a lingering aftertaste with very well balanced carbonic gas.

AWARDS

Gold medal - Concours Mondial Bruxelles (Belgica)

Gold medal - Berliner Wein Trophy (Alemania)

Silver medal - Les Citadelles du Vin (Francia)



VG
VICENTE GANDIA
GRANDES VINOS

**MEDI
TERRA
NEAN**
attitude