



# LA FEA WINES

la fea

VERY FINE VINOS

EXPORT MANAGEMENT

## La Fea Cava

### TECHNICAL DATA



D.O.: Cava  
Grape varieties: 30% Xarello , 45%  
Macabeu, 5% Chardonnay , 20% Parellada  
Alcohol content: Alc. 11,5 %  
Acidity; 3,8 g/l  
Total Sugar ; 8 g/l  
Sorbic Acid: No  
Aging: At least 9 months

### WINEMAKING PROCESS



The country house where our cavas are located is surrounded by vineyards that cover around 50 hectares. Being so close to the field allows a fast collection of the grape at it's best condition.

Most of the vineyards were planted during the late 80's. These plantations are located on a clay-loam soil.

### TASTING NOTES



Appearance: Has a palate aspect with gold with nuances, fine bubbles with a homogeneous corona.

Aroma: Interesting Youthfulness sensation, with pleasant fruity and very fresh, primary nose of soft tones with citrus notes.  
Aftertaste: Very pleasant in the mouth, light, well-balanced, fine acidity, rounded and elegant, memory of sweet fruits, and lingering finish of sweet orange, good persistence.

### FOOD PAIRING



Oily fish, fresh pasta, mushrooms, sausage, escargots, meat dishes.

### LOGISTICS



Bottle Bar Code: 8425070001689  
Case Bar Code: 68425070001681  
Cases of 6 bottles  
Full box weigh\* 6 bottles; 10,1 kg.  
Boxes for palet; 85  
Total estimated weight.; 879 kg.



WINES