



WINES

LA FEA WINES

La Fea Cava Organic

la fea

TECHNICAL DATA



D.O.: Cava

Grape Varieties: 40% Xarello , 40% Macabeu, 20% Parellada

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: Pale yellow with golden reflections, and fine and elegant bubbles.

Aroma: It is clean, fruity and fresh, where aromas of citrus and some brioche predominate.

Aftertaste: Very pleasant on the palate, light, balanced, with good acidity, elegant and flavors of green pineapple, lemon and orange peels. Persistent on the palate, with a smooth and delicate finish.

FOOD PAIRING



Ideal with anchovies, marinated salmon, rice dishes and of course as an appetizer.

LOGISTICS



Cases of 6 bottles

510 bottles/pallet

Europallet

Case weight: 10.1 kg

Bottle Bar Code: 8425070001696



VERY FINE VINOS
EXPORT MANAGEMENT