



WINES

BODEGAS NODUS

Brut Plata



TECHNICAL DATA



D.O.: Cava

Grape Varieties: 50% Macabeo, 50% Chardonnay

WINEMAKING PROCESS



Our vineyards are carefully monitored during the year and in particular when the vines begin to grow during the spring. As harvest draws near the grapes are carefully checked every day to determine the optimum time to start the harvesting. Following inspection & grape selection the must is submitted to controlled fermentation at low temperatures followed by a long maceration process in stainless steel tanks.

The grapes harvested for this cava are picked at the end of August at 4am in the morning to ensure optimum freshness when they arrive at the winery for their initial pressing. Second fermentation in bottle takes place during 18 months.

TASTING NOTES



Appearance: Pale straw in colour with light golden edges. Fine chains of bubbles

Aromas: On the nose there are aromas of apple, pear, floral tones and a very light note of biscuit

Palate: On the palate it is crisp clean and fresh. Well balanced with a great lengthy finish.

FOOD PAIRING



This cava pairs extremely well with all seafood and fish, white meats and poultry, mild cheeses and fantastic to drink by itself!
Serving Temperature: 6°C to 8°C

LOGISTICS



Europallet

Cases of 6 bottles

Case weight: 10.10 kg

408 bottles/pallet

Bottle Bar Code: 8437007174601



VERY FINE VINOS

EXPORT MANAGEMENT