



WINES

# BODEGAS NODUS

## Brut Reserva



### TECHNICAL DATA



**D.O.:** Cava

**Grape Varieties:** Macabeo and 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.

This is a complex cava made from 100% Chardonnay grapes carefully selected from our exclusive vineyards. Initial fermentation in stainless steel tanks, the wine is then transferred for second fermentation for 24 months. Following this it remains for a further 18 months in the silent and tranquil depth of our cellars.

### TASTING NOTES



**Appearance:** Golden colour with a fine pearly crown

**Aromas:** aromas of Mediterranean fruit with touches of French pastry and notes of biscuit.

**Palate:** Extremely elegant on the palate. Soft bubbles, good acidity and rounded fruit.

### FOOD PAIRING



This cava pairs extremely well with all seafood and fish, white meats and poultry, mild cheeses and fantastic to drink by itself!

Great for special occasions.

Serving Temperature: 6°C to 8°C

### LOGISTICS



Europallet

Cases of 6 bottles

Case weight: 10.40 kg

504 bottles/pallet

Bottle Bar Code: 8437007174196



VERY FINE VINOS  
EXPORT MANAGEMENT