

Brut

BACKGROUND

From outside Barcelona, where the classic and the fashionable intermingle, comes CHIC Barcelona, a fresh and crisp cava, perfect for transforming any occasion into a CHIC celebration. Cava, meaning cave, is Spanish sparkling wine made in the traditional, or Champagne method. 95% of cava is produced in the Penedes Region of Spain and holds DO certification.

TERROIR & VINTAGE NOTES

The climate is Mediterranean with continental influences, with cold winters and slightly mild summers. This results in slower maturation of the grapes which, in turn, produces fuller and fresher wines.

WINEMAKING & AGING

Each variety is hand-harvested. The grapes are then de-stemmed separately and the pulp is cooled to 57° F before a gentle pressing with a pneumatic pump.

TASTING NOTES

Greenish yellow with golden hues. Fine and persistent perlage. Citrus, lime and green apple aromas. Elegant and distinctive, with white fruit notes and a refreshing acidity.



CHIC
BARCELONA

ORIGIN

Cava DO, Catalonia, Spain

GRAPE VARIETIES

35% Macabeo, 35% Xarel·lo, 30% Parellada

SIZES

750ml, 200 ml

TECHNICAL DETAILS

ABV: 11.5%, RS: 12, Ph: 3.05, Closure: Cork



200 ML

750ML

