












## RIGOL CAVA



	<b>Wine Type</b>	Sparkling Wine
	<b>Vintage</b>	NV
	<b>Style</b>	Crisp, Dry Whites
	<b>Country</b>	Spain
	<b>Region</b>	Southern Spain
	<b>Grape Variety</b>	Macabeo / Viura Parellada Xarel-lo
	<b>ABV</b>	11.50
	<b>Closure</b>	Natural Cork
	<b>Allergens</b>	Sulphites
	<b>Method</b>	
	<b>Product SKU</b>	RIGOLCAVANV

## GRAPE



## Macabeo / Viura

Macabeo is Northern Spain's most popular white grape variety, also often seen in southern France's Languedoc. It produces wines of a floral, aromatic nature with relatively low acidity, and it is particularly resistant to oxidation. It is widely used in Spain's Rioja, (where it is known as Viura) an... [Read More](#)

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## TASTING NOTES

Green-yellow colour, clean and brilliant. Fine and persistent bubbles producing a delicate mousse, with aromas of young varietal wines and citrus fruit. On the palate it is fresh with well balanced sweetness and acidity.

## Food Matches

Canapés, Salads & Fish - Creamy