





CAVA BRUT NV



TASTING NOTES

Segura Viudas Cava Brut Non Vintage. Produced from Parellada, Macabeo and Xarel-lo in the PenedÃ"s region using the Traditional Method, the the base wines are blended, secondary fermentation occurs in the bottle, creating its fine and persistent mousse. The wine is aged on its lees for several months, enhancing complexity and adding subtle toasty and creamy notes. This process preserves freshness while developing depth and structure, resulting in a dry, elegant sparkling wine with vibrant fruit and a long finish.

Food Matches

Porcini Infused Polenta Fries with Blue Cheese Sauce, Citrus Melon Gazpacho Topped with Feta & Olives & Char Grilled Razor Clams with Parsley & Anchovy Gremolata

GRAPE

Macabeo

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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