














CAVA BRUT NV



	Wine Type	Sparkling Wine
	Vintage	NV
	Style	Crisp, Dry Whites
	Country	Spain
	Grower Name	Segura Viudas
	Grape Variety	Parellada Macabeo Xarel-lo
	ABV	12.00
	Closure	Natural Cork
	Allergens	Sulphites
	Method	
	Product SKU	SEGBRUTNV

TASTING NOTES

Segura Viudas Cava Brut Non Vintage. Produced from Parellada, Macabeo and Xarel-lo in the Pened s region using the Traditional Method, 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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