



ELVI CAVA BRUT



GRAPES

Perellada, Macabeo, Xarel·lo
Alcohol content: 11,5% by vol.

ELABORATION

Elaborated only with local grapes.
The 2º fermentation takes place in the bottle following the traditional way. Before degorging, the wines are aged for a minimum of 9 months in the bottle. This crisp fizz is made in the traditional method.

TASTING NOTE

Bright straw color, medium intensity aroma, fresh fruit, lees, floral, mountain herbs. On the palate fresh, fruity, tasty, good acidity.

RATINGS

Guia Palacio México: 90
Catavinum 2018: Silver Medal

