

ELVI WINES



CAVA

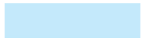
The Cava ELVIwines is elaborated from the wines made by the local grape varieties. The second fermentation takes place in the bottle following the traditional way. Before degorging, the Wines are aged for a minimum of 9 months in the bottle.

El cava ELVIwines ha sido elaborado con los vinos procedentes de las variedades locales. La segunda fermentación se realizó en botella, siguiendo el método tradicional de elaboración, permaneciendo en botella un mínimo de 9 meses antes del degüelle.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES - PRODUCT OF SPAIN - SPARKLING WINE FERMENTED IN THIS BOTTLE

ELABORADO PARA ELVIWINES, S.L. POR R.E. 102-B - VILAFRANCA DEL PENEDES-SPAIN



BRUT

www.elviwines.com

750 ml

Alc. 11,5% by vol.

KOSHER FOR PASSOVER



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IMPORTED BY: ROYAL WINE CORPORATION, NEW YORK, NY