

CAVA IYE

D.O. Cava



White Brut · Rosé Brut · White Semi Sec

Clean, fruity and alive with ripe fruit aromas and persistent bubbles. The expressive sparkle of this artisan Cava is produced by using the "Método Tradicional", also known as "Champenoise". Refreshing and mouth watering acidity.

Light and soft with a pleasant finish and long aftertaste. Aged a minimum of 9 months in this bottle.



ORIGEN:

Appellation: D.O. Cava

Soil: Loam-clayey

Climate: Continentalized Mediterranean

Altitude: 250 - 450 m



WINE:

Type: White and rosé sparkling wine

Grape variety: Whites: 50% Macabeo / 50% Parellada

Rosé Brut: 100% Garnacha

Vines: 20-30 years old

Ageing: Double fermentation, 9 months in bottle

Alcohol: 11,5% vol.



SERVING:

Serving temperature: 5-8 C°

Pairing: Appetisers, seafood, fish and desserts



PARAMETERS:

White Brut:

Total sugars: >5 gr/l

Tot. acidity in tartaric acid: 6,2 gr/l

Volatile acidity: 0,42 g/l

Total SO₂: 99 mgr/l

Rosé Brut:

Total sugars: >5 gr /l

Tot. acidity in tartaric acid: > 5 gr/l

White Semi Sec:

Total sugars: >35 gr/l

Tot. acidity in tartaric acid: 6,2 gr/l

Volatile acidity: 0,42 g/l

Total SO₂: 98 mgr/l

Volatile acidity: 0,42 g/l

Total SO₂: 99 mgr/l



CODES:

White Brut:

EAN Bottle: 8436549700828

EAN Case: 8436549700866

White Semi Sec:

EAN Bottle: 8436549700835

EAN Case: 8436549700859

Rosé Brut:

EAN Bottle: 8436549701252

EAN Case: 8436549701269

HS CODES

White, Rosé: 22041013



LOGISTICS:

Units on pallet (EURO120x80x175 cm): 480 bottles

Cases: 80 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 301 mm / 1,57 kgs

Gross weight pallet: 780 kgs

Scan for more info!

