

**FREIXENET – MÉTODO TRADICIONAL CORDON NEGRO ESTD. 1861 – CAVA SELECCIÓN – BRUT
– ELABORADOR FREIXENET S.A. – EMB. 424-B SANT SADURNÍ D'AVOIA – SPAIN 12%**

VISUAL ANALYSIS: brilliant, intense straw yellow with golden reflections and as regards the effervescence the bubbles are quite fine, quite numerous and persistent

OLFACTORY ANALYSIS: yeasts, banana, herbs, and jasmine.

GUSTATIVE ANALYSIS: the body and the structure are good; the mineral notes is mixing up with the salivation; at the end we can perceive a bitterish touch. The aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: fingers food

MY PERSONAL OPINION: it is the prototype of a Spanish Cava: perfect in the moment of the aperitif.