

**17TH CENTURY SPANISH CASTLE – CRISTALINO JAUME SERRA TRADITIONAL METHOD – BRUT – ELABORADO POR JAUME SERRA – VILANOVA I LA GEBRÚ – ESPAÑA 11.5%**

**Este CAVA ha sido elaborado con el método tradicional mediante una segunda fermentación, procedente de las variedades de uva Xarel-lo, Macabeo y Parellada. Este CAVA por su calidad va bien con todo tipo de aperitivos y comidas.**

**VISUAL ANALYSIS:** a crystal clear sparkling wine with an intense straw yellow colour with silver reflections, and as regards the effervescence the bubbles are fine, quite numerous and persistent.

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied characteristics such as yeast, biscuits, lemon, pear and yellow flowers.

**GUSTATIVE ANALYSIS:** there is a remarkable salivation and the softness is really agreeable. The carbon dioxide is crisping in the dorsal part of the tongue and the final is just a little bit bitterish. The gustative persistence is about 3/4 seconds.

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** the typical Spanish Cava: ideal for an aperitif.