

CAVA CASTILLO PERELADA BRUT RESERVA 11,5%

Blending: macabeo 40% + perelada 30% + xarelo 30%

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

OLFACTORY ANALYSIS: yeasts, green apple, lemon and vanilla.

GUSTATIVE ANALYSIS: the softness is kind and the mineral notes are mixing up with the salivation; the structure is fine and the final is lemon flavoured. The aromatic persistence is about 4/5 seconds.

WINE-FOOD COMBINATION: aperitif

MY PERSONAL OPINION: as Spanish people are in the habit of saying: a good wine but a wine without so many claims...