

**FREIXENET PREMIUM CAVA – MÉTODO TRADICIONAL – CARTA NEVADA – SEMI SECO –
ELABORADOR FREIXENET S.A. EMB. 424-B – SANT SADURNI D'ANOIA – SPAIN 12%**

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

OLFACTORY ANALYSIS: yeasts, green apple, vanilla, almonds, fresh herbs and white lily.

GUSTATIVE ANALYSIS: the flavour of green apple is keeping on together with a citric sensation; the mineral notes are mixing up with the salivation; the structure is good and we can perceive a sweet touch at the end. The aromatic persistence is about 4 seconds.

WINE-FOOD COMBINATION: sheep's milk cheese

- The salivation and the bubbles cut through the fatness of the cheese
- The sweet tendency of the cheese is counterbalancing the mineral notes of the wine
- The gustative persistence of the recipe is matching the intense aromatic persistence of the wine
- The structure of the recipe is agreeing with the structure of the sparkling wine

MY PERSONAL OPINION: it is a pleasure glimpsing colours and bubbles at the visual exam and at the olfactory analysis emphasizing the prosperous richness of olfactory bouquet is a natural consequence of tasting this Spanish Cava.