

**CAVA CASTELL LLORD – SEMI SECO – MÉTODO TRADICIONAL – PRODUCED BY JAUME SERRA  
– FINCA EL PADRUELL – VILANOVA I LA GELTRU – ESPAÑA 11,5%**

**VISUAL ANALYSIS:** the colour is intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent.

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

**GUSTATIVE ANALYSIS:** a balanced sparkling wine with a remarkable salivation and a sweetly flavoured final. The gustative persistence is about 4/5 seconds.

**WINE-FOOD COMBINATION:** aperitif

**MY PERSONAL OPINION:** the spirit of predisposition to a strong collaboration, as concerns the gustative notes, makes this wine the ideal aperitif.