



Technical specifications



Brand Paul Cheneau "Brut"

Type Brut Cava

Ageing in the bottle 2 years.

Harvest By hand from early September to the beginning of October.

Production Fermentation has taken place very slowly and at low temperature in order to assist the generation of secondary aromas in the first fermentation.

Type of grape 45% Macabeo
40% Xarel.lo
15% Parellada

Alcohol 12% vol.

Ideal Temperature 7 degrees centigrade

Tasting note

To the eye Straw-coloured with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown.

To the nose A very clean and elegant fruity aroma with hints of a toasted flavour and a yeasty background flavour. A light touch of honey, almond and a trace of dried herbs.

On the palate It is appetising, fruity, well structured, rich and mature in the mouth. A slightly toasted background flavour with pleasant traces of lees. Altogether elegant touch of red fruits and yeasts. Excelent balance between alcohol and acidity

After taste Lingering and strong.

Accompaniments Its delicate and elegant character goes well with light dishes, and it is ideal for lightly-seasoned cooking. It is especially recommended for all kinds of fish and shellfish. It is a perfect accompaniment for poultry and also for cocktails and aperitifs.

Awards

2002	International Wine & Spirit Competition	Silver Medal
2003	International Wine & Spirit Competition	Silver Medal
2004	International Wine & Spirit Competition	Commended
2005	International Wine & Spirit Competition	Silver Medal/Best in Class
2006	International Wine & Spirit Competition Challenge International du vin	Bronze Medal Bronze Medal

