



BODEGAS
ONDARRE

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BRUT MILLENNIUM

CAVA
DO Cava

*Natural production for an intense, very
full cava wine*

COMPOSITION VARIETY	Viura 100%
VINIFICATION	In stainless steel vats, temperature controlled 14- 16º C. Yeasts selected especially for their aromatic power. Second fermentation In the bottle, with select yeasts and at temperature below 15º C.
DESGORGING	After remaining in storage for 10-11 months.
TASTING NOTES	Straw yellow with golden highlights. Fruity, y, aroma. Lively to the palate, fresh. Fine bubble and persistent cordon.
ALCOHOL STRENGTH	11,5 º vol.
REDISUAL SUGAR	8 grams/ litre.

