



ONDARRE
BRUT NATURE

CAVA
DO Cava

*Intense and full-bodied with a long,
persistent finish*

COMPOSITION VARIETY	Viura 100%
VINIFICATION	In stainless steel vats using selected yeasts and temperatures controlled to between 14- 16°C. Second fermentation: In the bottle with selected yeast.
DESGORGING	After being kept stacked horizontally for 18 months.
TASTING NOTES	Straw colour with gold iridescence. Fine, long-lasting bubbles, intense nose, full, rounded flavours and a long, lingering finish.
ALCOHOLIC STRENGTH	11,5 ° vol.
RESIDUAL SUGAR	5 grams/litre

