

# CANALS NADAL

## BRUT RESERVA

Dry sparkling wine



### ALCOHOLIC DEGREE

12 % vol.

### GRAPES

40% macabeu, 45% xarel·lo and 15% parellada

### VINTAGE

2013

### ELABORATION

Aging time in bottle from 18 to 30 months in contact with lees. A little touch of sugar at the disgorging time just to balance a great assemblage

### TASTING NOTE

These two years of aging create a special harmony in nose and in palate. The aroma is a balance between fruits, flowers and the complex note of aging sur lees. The explosion of fine bubbles giving a silky sensation on the tongue complements the predominance of fresh sensations in the palate

### GASTRONOMY

Serve at 6 to 8 °C (43-46 °F). Cava very versatile; recommended for elegant toasts, great celebrations or even with pasta or poultry

### PRESS NOTES

Silver Medal Decanter Word Wine Awards 2012  
Bronze medal Decanter Word Wine Awards 2014  
Silver Medal Concours Mondial de Bruselas 2012  
87 points Robert Parker 2011  
89 points Guía Peñin 2014



## CANALS NADAL

CAVES & VINS

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