



Mas Sardana, D.O Cava *Franck Massard*

Origin

DO Cava

Grape varieties

50% Xarel.lo, 25% Macabeo & 25% Parellada.

Cava Brut Nature. No addition of sugar liqueur d'expédition.

Technical information

Alcohol level: 11,50%

Acidity: 4,5 g/L

Residual Sugar : >2,0 g/L

Vinification

Secondary fermentation in bottle

Time of fermentation: 30 days

Temperature: 16°C

Ageing

Ageing on the lees: At least 12 months

Tasting notes

This cava has a bright gold colour with green tinges and threads of fine bubbles.

On the nose, it is fresh and inviting mainly reminiscent of bramley apples with a touch of biscuit.

The taste combines citrusy flavours and hazelnut finishing with an almost creamy texture. We believe that these are the hallmark of a wine made with great attention both in the vineyard and the winery.

Awards

Decanter World Wine Awards 2013 - Bronze Medal

The Great Mundus Vini International Wine Awards 2013 - 85 points

Best Cava at the [Wines from Spain Awards 2014](#)

