

VALLE DE SANJAIME
DO CAVA BRUT, **ORGANIC**
11.5% VOL



Grape Varieties: 80% Macabeo & 20% Chardonnay

Tasting notes:

Pale yellow colour with greenish hues, bright, with fine and persistent bubbles.

It fills the glass with an intense bouquet of pear and apple, with some notes of lime and white blossoms.

On the palate it is fresh, with a well-balanced acidity and an long and fine floral aftertaste.

Serving suggestions:

We recommend serving the cava VALLE DE SANJAIME as an aperitif or to match food, especially rice, fish and seafood, or some marinated carpaccio. We suggest serving it at 6-7°C in order to enjoy its complexity of taste and aromas at their best.

About the winemaking:

The Macabeo and Chardonnay grapes are selected from different areas in the municipality of Requena, 70Km in the inland of Valencia.

VALLE DE SANJAIME has been produced with the traditional method, with both the first fermentation and the second fermentation (in the bottle) taking place under low temperature. The bottles have been kept for 9 months in stacks.

In order to respect the original taste and flavours of this cava, the expedition liqueur has been made using the same base wine used in the second fermentation.

