

## Don Román Brut Cava

Macabeo, Xarello and Parellada

Cava D.O .C  
Alcohol: 11.5%

### Profile

This iconic wine is a delight as an aperitif. The blending process brought out a depth of fresh green fruit flavors, such as apples and pears, floral notes, toasty perfume and hints of honey aromas. Unlike other cavas, the bubbles are very fine and gently roll off the tongue leading into an elegant mousse. Well balanced and refined. Pairs with food easily and perfect with appetizers and seafood.

### Terroir

The Don Román brand pays homage to "Abuelo Román" of the Montana family, a great promoter of the family business, taking the company to levels never seen before. Their expedition liquor results in a fine pearl and low residual sugar bubble cava, offering one of the best quality / price market cavas

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Winemaking:** Cava making Traditional Method

**Bottling:** 9 months in bottle

### Tasting notes

Floral | Apple | Pear | Lemon | Honey | Toasty

### Tips

**Serving Temperature:** 7° - 8°C

**Decanting:** None

**Food pairing:** Seafood - artichokes - asparagus - sheep cheese

**When to drink:** between now and 2023

