





CAVA ELVIWINES

12 - 75 cl.



VINTAGE 2009

GRAPES Perellada, Macabeo, Xarel·lo.
Alcohol content: 11,5 % alc by vol

ELABORATION Adar Brut is elabaorated from the wines made by the local grape:

Perellada, Macabeo and Xaral·lo.

The 2° fermentation takes place in the bottle following the traditional way. Before degorging, the wines are aged

for 12 months in the bottle.

This crisp fizz is made in the

traditional method.

TASTING NOTE Straw-colored with fine bubbles, it

exhibits notes of citrus, green Apple and White flowers, supported by nuances of freshly baked bread crust and almondes. It is very fresh, light, but focused; dominated by citric flavors, with a refreshing mineral

finish.

RATINGS Guia Palacio 90

RANGE CLASICO





