



FRANCESC RICART

vintae



TECHNICAL NOTE

Francesc Ricart Brut has been made following the Traditional Method with the most representative varieties of the Cava Designation of Origin. This cava still respects the essence of a traditional brut as it is aged in the bottle for 14 months, but it still maintains its freshness making it an easy-drinking and enjoyable wine.



VARIETIES

Xarel-lo, Macabeo and Parellada



ALCOHOL CONTENT

11,5 % Vol



VINEYARDS

Selection of vineyards from the Penedés region, located at 250 metres above sea level.



AGING

Bottle aged for 14 months.



TASTING NOTES

Pale yellow colour, with floral and honey hints, it is fresh, balanced, fruity and with fine bubbles. Ideal as an aperitif and for accompanying rice, fish, seafood and grilled white or red meat.



Presentation: 75 cl