

Faustino

CAVA FAUSTINO BRUT

Description

Clean, bright, pale yellow colour and gold rim. Fine bubble. On the nose is warm and fruity, white fruit and apple hints stand out; floral notes and honey touch. Sweet, pleasant and balanced. Long finish.

Cold meats or duck. Nice with baked potatoes and mushrooms. It matches with salted fish and seafood, caviar and cava is an excellent mix. Strong flavoured cheese. Meat and fish in general.

Issues



White Champagne Macabeo and Chardonnay.



Minimum 18 months ageing sur latte.



D.O. Cava



75 cl.

