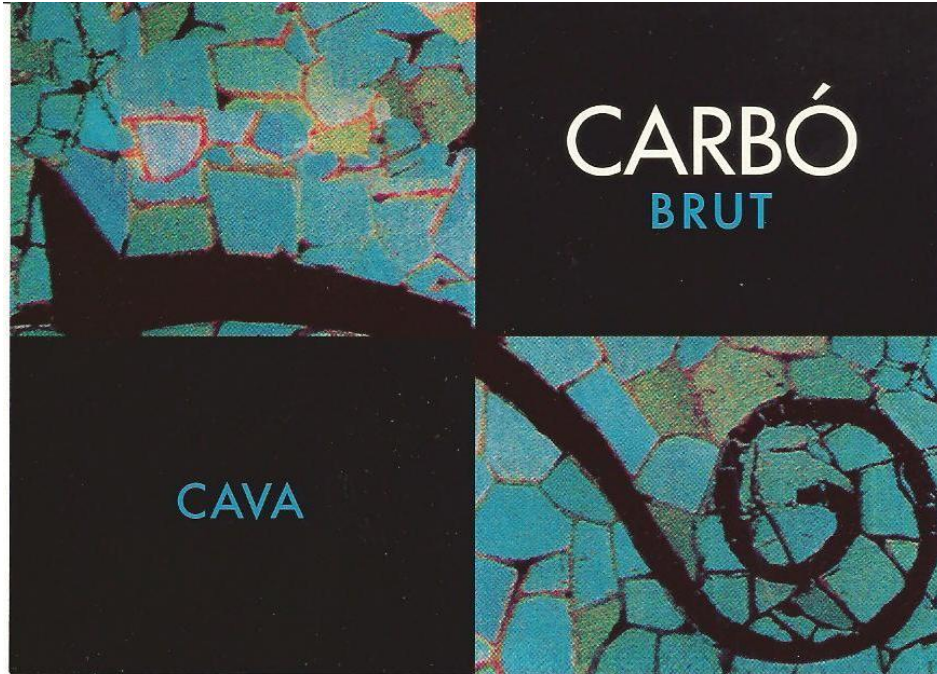


# Carbó Cava



## Carbo Brut Cava

**Grape Varieties:** 33% Macabeo, 33% Parellada, 33% Xarel-lo

**Maturation:** 1.5 years in the bottle, at a constant temperature between 54 – 57 degrees F. in the darkness of our cellar, protected from light and noise.

**Residual Sugar:** 8.5 g/l **Alcohol:** 11.5% **Total Acidity:** 3.80 – 4.20 g/l

**Color:** A clean and brilliant green-yellow forming a slight crown

**Aromas:** Apples and a slight toasted oak

**Flavors:** Fresh and clean well balanced mouth feel

**Pairing:** Ideal as an aperitif and as a companion for fish dishes, light meats and pasta.

Imported by: Halby Marketing Inc. Glen Ellen, CA. 95442  
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