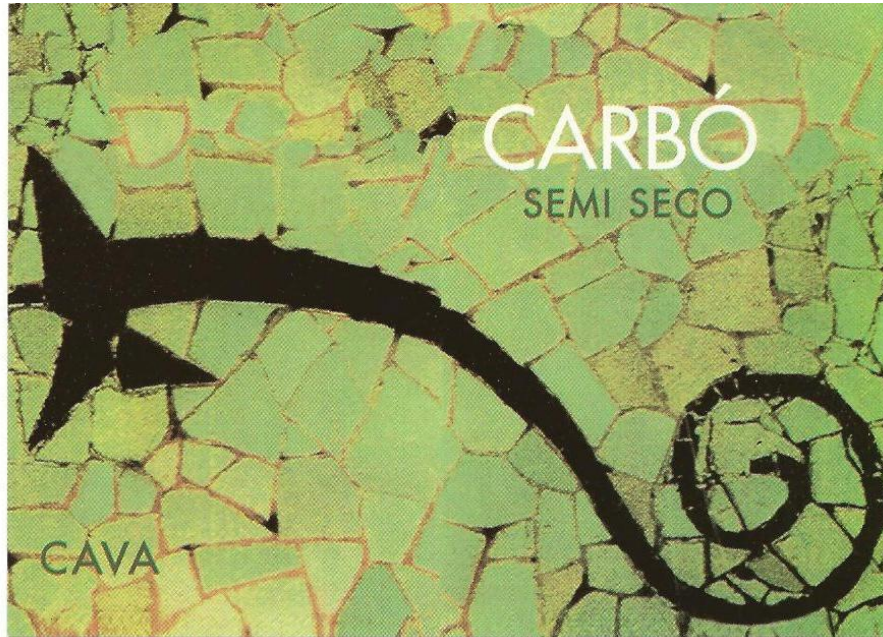


# Carbó Cava



## Semi Seco Cava

**Grape Varieties:** 30% Macabeo, 30% Parellada, 40% Xarel-lo

**Maturation:** 1-1.5 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:** 38 g/l **Alcohol:** 11.5% **Total Acidity:** 3.60 – 3.9 g/l

**Color:** Gold-yellow with green hints with fine abundant sparkle, forming a fine white persistent crown

**Aromas:** Apples, peaches, and young fruits

**Flavors:** Fresh and light with a sweet finish

**Pairing:** Ideal companion to sweet desserts or as an aperitif

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