

IL·LUSIÓ BRUT



TECHNICAL DETAILS:

Appellation: D.O. Cava

Alcohol: 11,5% vol

Dosage: 7 g/L

Grape varieties: Macabeo, Xarel·lo y Parellada

Serving temperature: 6-8°C

Ageing: Aged on its lees for 9 months



WINEMAKING:

Base wine:

Harvest – Hand-harvested grapes from our own vineyards.

Press – Pneumatic press, only the free run juice is used.

Fermentation – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

Sparkling: The wine then undergoes its second fermentation in the bottle.



TASTING NOTES:

Appearance – Straw yellow with green highlights.

Nose – Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.

Palate – Primary fruity flavours combined with those from the ageing on lees. Fresh with medium structure. Good balance between the acidity and the fruit concentration.



Food pairing: This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.



BACKGROUND: When we are passionate about something, we feel full of hope and motivation. Our greatest passion as a winery is to produce honest and distinctive traditional method cavas, closely linked to the characteristics of the soils in the area. An excellent example of great terroir and remarkable fruit expression that lets you share our enthusiasm.

By JOSEP MASACHS S.L.

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