

Painous Brut Cava Golden label

Cavas Masachs

Spain - Catalunya - Catalonia

Painous is the maiden name of the current owners' mother. Painous is unique in that it is a Cava-Joven style sparkling wine, meaning the wine receives the minimum aging of 9 months. This allows crisp, fresh aromas and flavors to be expressed.

This Cava displays a pale yellow color with green tones; shiny and clear. Powerful in the nose; clean. Soft and well structured, long aftertaste and good balance of acidity and sugar contents.

Specifications

Appellation	Catalonia
Varietals	40% Parellada, 30% Macabeo, 30% Xarel-lo
Certifications	
Vinification	Methode Traditionnelle, with soft pressing of the grapes to obtain 60% must. Decanted and fermetned with controlled temperatures of 18 C fot 20 days. Secondary fermentation in bottle for 40 days at 16 C, then final aging for 9 months minimum, up to 20 months.
Pairings	served chilled; a flute-style glass is recommended. Excellent with pasta, red and soft meats and white fish.



Codes, Weights and Measures

UPC	7 84585 01902 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	6 84 10644 61102 1
Case Weight	22
Cases/Pallet	100
Layers/Pallet	20
ABV	11.50%
SRP	\$ 18.99 USD 750mL Bottle

Reviews and News

NV Cava Reserva Painous Brut - 87 PTS - IWC