

D.O. Cava

TORO LOCO CAVA BRUT



GRAPE VARIETIES

100% Viura

VINIFICATION

Harvest both mechanically and manually. Direct pressing. Clarification for 12 to 24 hours. Alcoholic fermentation in stainless steel vats at low temperature (18°). Addition of tirage liqueur. Second fermentation in bottle, forming bubbles. The wine is aged for 9 months in a horizontal position in dark, still cellars, at constant temperature of 15°C to allow the aromas to develop. Stirring to push the deposit down into the neck of the bottle so that it can be expelled.

AGEING

The wine is carried out during 9 months.

TASTING NOTES

Straw colouring with verdant flashes, while the nose offers youthful flavours of fresh fruits and white flowers, with hints of dried fruits and patisserie. On the palate, persistent, fresh and fruity flavours with a good balance between the fruit and the acidity for an elegant finish.

FOOD PAIRING

TORO LOCO® Cava Brut will pair well with shrimp, sushis and raw veggies. Think about this Cava for brunch or desert, it's delicious! It works so well with croissant, pastries and fresh fruits.

Also available in Organic