

VALDEORITE

Type of wine

CAVA BRUT

Designation of Origin

D.O. Cava

Grape

Macabeo - Parellada

Alcohol

11,5% Vol.

Sugars

≤ 12 g/l

Total acidity

≥ 5 g/l

Volatile acidity

≥ 0.65 g/l

Total SO₂

≤ 160 mg/l

Notas de cata / Tasting notes

With plenty bubbled and crowned, fine bubbles and pale yellow with green flashes. Intense, fresh and fruity aroma, with fermentative connotations. Fresh, moderate acidity and very expressive and fruity. Memories from the bakery, because of second fermentation in the bottle.



Best server whith

Snacks, foie gras, oysters and caviar toast with butter and a snack for special occasions. This cava also may accompany clams and fish.

Serving temperature: 5°C - 8°C

Logistic



BOTTLE TYPE	BOTTLE HEIGHT	BOTTLE WEIGHT	PACKING	CASE SIZE	CASE WEIGHT
OPERA NATURA	300 mm	835 g	6 BOT. / CAJA 6 BOTTLES / CASE	190x330x280 mm	10,25 Kg
PALLET TYPE	CASES PER PALLET	BOTTLES PER PALLET	LAYERS PER PALLET	LOADED PALLET WEIGHT	
C1 - CHEP (COLOR AZUL) C1 - CHEP (BLUE COLOUR)	80 CAJAS / 80 CASES	480 BOTELLAS / 480 BOTTLES	5 CAPAS (10 CAJAS + CAPA) / 5 LAYERS (10 CASES + LAYER)	840 Kg	

