11.5 | Macabeo, Xarel-lo & Parellada | DO CAVA

.BRUT. lola by PACO & LOLA

A cava with fine and persistent bubbles which give a refreshing touch.

Info

Cava 11.5% vol.

Varieties: Xarel·lo, Macabeo and Parellada.

Appellation of Origin: Cava.

Subzone: Sant Sadurni d'Anoia.

Type: Brut.

Ageing: at least 9 months in bottle.

Serving temperature: 7 - 9 °C.

Appearance

Straw and steely pale yellow. Constant and small bubble, with a perfect mousse.

Nose

Notes of apple, citrus, marzipan and white flowers.

Palate

The palate is fresh and creamy bubbled. Soft on the attack, fruity and balanced.

Awards

Bronze Medal, Sommelier Wine Awards 2018 (UK)
Commended, International Wine Challenge 2017 (UK)

Adega e viñedos Paco & Lola | Valdamor 18, Meaño, Pontevedra 36968, Spain |+34 986 747 779
comercial@pacolola.com
www.pacolola.com