BODEGAS PINORD · SPAIN

Cava Clos 15 Premium Cuvée Brut Nature

Cava D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Parellada	11.5%	NV · 750 ml

SPARKLING · CAVA · WHITE · BRUT NATURE

KOSHER · MEVUSHAL

Tasting notes

Fresh and vibrant aromas of green apple and citrus, with a hint of natural bitterness. Pale yellow in color with fine, persistent bubbles. The palate is crisp and refreshing, leading to a dry and elegant finish.

About the wine

Made by the traditional method, with a second fermentation in the bottle and ageing on the lees, then finished as Brut Nature with no added sugar. Production is kosher-supervised and the wine is mevushal (flash-pasteurised). Xarel·lo, the backbone of this Cava, is the Penedès grape prized for giving sparkling wines structure and the ability to age.

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Pairs well with aperitif, seafood, salads, soft cheeses.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cava: KAH-vah; Brut Nature: BRÜT na-TÜR; Cuvée: kü-VAY