BODEGAS PINORD · SPAIN

Cava Clos 15 Premium Cuvée Brut

Cava D.O., Penedès



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

SPARKLING · CAVA · WHITE · BRUT

KOSHER · MEVUSHAL

Tasting notes

Pale straw yellow with fine, delicate bubbles. Gentle aromas of white flowers and fresh fruits like apple, pear, and citrus. The palate is dry yet refreshing, with subtle yeasty notes. Elegant and well-balanced finish, with soft and gentle sparkle.

About the wine

A Cava made by the traditional method: the base wine undergoes a second fermentation in the bottle and rests on its lees before disgorging. It is produced under rabbinical supervision and flash-pasteurised (mevushal). The Tetas family behind Pinord has made wine in Penedès for over 150 years and built the current winery in Vilafranca in 1942.

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Pairs well with shellfish, aperitif and snacks, lean fish, soft cheeses, cured meats, ...

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cava: KAH-vah; Cuvée: kü-VAY