



LOLA BRUT CAVA

by Paco & Lola

Xarel·lo, Macabeo and Parellada.

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



Appellation of Origin: Cava
Type: Brut.
Grape Varieties: Xarel·lo, Macabeo and Parellada.

Subzone: Sant Sadurn d'anoia

Sant Sadurn d'Anoia is a municipality in the comarca of the Alt Penedès in Catalonia, Spain; and the center of production of the sparkling wine known as cava. It is situated in the north-east of the Penedès Depression at the confluence of the Avernó river and the Anoia river.

Ageing:
• at least 9 months in bottle.

Food pairing:
• Ideal with snacks and a variety of dishes: fish, seafood, light meats, pastas, rice and salad.

Serving temperature: 44 – 48°F.

Tasting notes

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.



Wine and Spirits Magazine - 92 Points

A ripe, red-apple-scented Cava, this is fat and juicy, its fruit intensity focused by mineral acidity. It will power dancing late into the night, or conversation over Cava and manchego.



Wine Enthusiast - 92 Points - Hidden Gem

Aromas of lemon-lime, pineapple and jasmine emanate from the glass of this sparkling Albariño. It is softly effervescent, offering bold acidity and nectarine, grapefruit and orange blossom flavors, with a soft hint of brioche on the closing note.

Dreyfus, Ashby & Co. Hidden Gem. —M.D. abv: 13% Price: \$55

