



LORDINA

SEMI-DRY CAVA

VARIETIES: Macabeo, Parel·lada, Xarel·lo

DENOMINATION OF ORIGIN: D.O. Cava

TASTING NOTES: Pale yellow colour with green tonalities.

Very fruity aromas on the nose, apple or pear, reminiscent of a young fresh wine.

The blend of the three grape varieties gives it a pleasant taste, which, together with the adequate expedition liquor quantity, transforms it into a splendid Cava.

FOOD PAIRINGS: Crustaceans, shellfish, grilled chicken, cheese, desserts, chocolate, and appetizers.

ELABORATION: The grapes are sorted and fermented at low temperatures to achieve a wine with maximum expression of fruit. A second fermentation takes place in the bottle for about twelve months..



Serving temperature:

6°C



Bottle:

750 ml, green,
height 318 mm

Technical analysis:

Alcohol 11,5 %

Sugar 27 g/l

Pressure at 20 °C 5,6 atm

Total acidity 2,9 g/l

Total SO₂ 50 mg/l

Pallet type	Bottle capacity	Bottles per case	Cases per tier	Tiers per pallet	Bottles per pallet	Cases per pallet	Case weight	Pallet weight	Pallet height	20' CONTAINER (*)			40' CONTAINER		
										Number of pallets	Bottles per container	Container weight	Number of pallets	Bottles per container	Container weight
Europalet	0,75 L	6	16	5	480	80	10 Kg	832 Kg	1,75 mm	11	5.280	9.152 Kg	24	11.520	19.968 Kg