



LORDINA

BRUT RESERVA CAVA

VARIETIES: Macabeo, Parellada, Xarel·lo

DENOMINATION OF ORIGIN: D.O. Cava

TASTING NOTES: Brilliant appearance with constant release of fine bubbles forming a crown on the surface of the glass. Pale straw yellow in colour.

Intense on the nose. Tertiary aromas of fresh baking arise from the second fermentation in the bottle, giving it a character of its own.

Smooth and silky on the palate, its carbonic release gives it freshness and vivacity, resulting in a long finish..

FOOD PAIRINGS: Fish rice, risotto, roast chicken, duck, poultry, sausages, cured ham, red meat, crustaceans, shellfish, white fish, fish in sauce.

ELABORATION: The three grape varieties are sorted and fermented separately. The fermentation process is controlled at low temperatures to achieve maximum expression of fruit. A second fermentation follows in the bottle for 16 months.



Serving temperature:

6°C



Bottle:

750 ml, green,
height 318 mm

Technical analysis:

Alcohol	11,5 %
Sugar	7,7 g/l
Pressure at 20 °C	5,2 atm
Total acidity	3,3 g/l
Total SO ₂	51 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