

JOAN SARDA



Joan Sardà BRUT RESERVA

Our cava wines are the reflection of a long wine-making tradition and a respectful commitment with the territory that shelters us, expressing its virtues faithfully, regarding both its landscape and its most traditional varieties, which give our cava wines a unique personality. A perfect balance between volume and structure, freshness and acidity.

With a shiny, straw-coloured yellow and a fine and regular bubble, this cava wine presents itself as fresh and lively. Manufactured in the traditional way, using Macabeo, Xarel·lo and Parellada grapes, on the nose the fruity and floral aromas of the varieties used stand out, especially the fruity notes of white fruit fused with herbaceous notes. It offers a good structure, and on the mouth it is a BALANCED, FRESH and PERSISTENT cava wine. Between 20 and 24 months of aging process.