



## POEMA Cava Brut

REGION: Spain / Penedès

GRAPES: 40% Macabeo, 40% Xarel-lo, 20% Parellada

Poema carefully observes the Cava DO's stringent regulations to craft its top-quality, small-production Cavas, which are made using the same traditional method used in Champagne. The grapes are grown in the limestone hills surrounding Barcelona on vines that are a minimum of 20 years old. A green harvest and careful selection help to ensure that only ripe, pristine grapes are picked. Grapes are harvested manually and pressed in three different wineries close to the vineyards before each lot is fermented separately. With 55% of the must free-run juice, the grapes are fermented in stainless steel tanks, then the lots are blended and second fermentation takes place in the bottle according to Metodo Tradicional. Residual sugar is 5 g/l.

### TASTING NOTE

Fresh, clean, citrus, mineral and Granny Smith apple aromas with toasted bread notes make this a great example of Cava.

### FOOD PAIRING

This sparkler is a good match with light tapas, oysters and seafood.

### TECHNICAL DATA

APPELLATION: Cava

PH: 3.5

ACIDITY: 4.0g/l

ABV: 11.5%

AGING: 12 months on the lees

RESIDUAL SUGAR: 5 g/l

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### POINTS OF DISTINCTION

- **Made utilizing Metodo Tradicional, the same traditional method used to craft Champagne**
- **A true Brut-style Cava, made with indigenous grape varieties**
- **Made from vines a minimum of 20 years old, for greater depth of flavor**
- **Versatile with tapas and light appetizers**



While Cava may be produced in various Spanish regions, Poema grows and sources its white grapes in Penedès, considered the finest growing region.