

## CAVA SUTRA

100% PLEASURE BUBBLES

### D.O.P. CAVA

CAVA



#### VARIETIES

90% Macabeo and 10% Chardonnay.

#### VINEYARDS AND SOIL

The grapes come from selected vineyards on the Valencian Altiplano (high plains), where there is a perfect combination of Mediterranean and Continental climates. The clay soils and northerly orientation enable our grapes to reach balanced maturity, with smooth acidity and fruity character.

#### OAK BARRELS

11 months on lees.

#### WINEMAKER'S TASTING NOTES

Cava Sutra has a pale yellow and brilliant colour, with very delicate bubbles and a creamy mousse. On the nose, the intensity of white fruits stands out, combined in a balanced way with citric notes providing freshness and youth. In the mouth, it is round and velvety, smooth on the palate but intense with delicate bubbles, well integrated inviting the next sip.

#### PAIRING SUGGESTIONS

Cava Sutra combines perfectly with any meal from start to finish. We particularly recommend it when you just want to have fun, wind down and enjoy with the best of friends. Served between 4° ó 8°C.

#### TECHNICAL DATA | PALLET

11,5 % Vol. Alc.  
AT 5,9 g/L  
AR 8,05  
pH 3,15

750 ml. glass bottle.  
Cardboard box of 6 bottles.  
480 bottles per europalet.

Without doubt the *Kama Sutra* is one of the most important books in our history; about love, complicity and the human anatomy. And as our cava is made for pleasure, we thought we would pay homage to this timeless work of art with a free and fun interpretation of it.