



## CAVA CASALOBOS



Produced in the heart of the Cava region, under the influence of the Mediterranean climate and soils that provide freshness and balance, this wine is made using traditional methods. The second fermentation in the bottle and aging on lees guarantee fine, elegant bubbles and an aromatic complexity that reflects the character and identity of its origin.



### DATOS BASICOS

Origin: Sant Sadurní d'Anoia  
Variety: Macabeo, Xarel·lo, Parellada  
Type of wine: Sparkling



### ELABORACION

The cava is made using traditional methods, with a second fermentation in the bottle that creates natural bubbles. After harvesting and the first fermentation to obtain the base wine, blending and tirage are carried out, initiating the second fermentation. The wine is then aged on its lees for the established period, developing complexity and finesse. Finally, the riddling, disgorging, and dosage processes are carried out before the final corking. Minimum 12 months in the cellar with its lees.



### NOTAS DE CATA

Bright yellow color with greenish hues. Very aromatic with varietal notes. Smooth and flavorful on the palate, as well as pleasant and fresh.



### MARIDAJE

It pairs especially well with seafood and shellfish, fish with creamy sauces, white poultry, and soft cheeses. Its vibrant acidity balances fatty and salty dishes, while its citrus and brioche notes harmonize with lightly toasted dishes, creating an elegant and balanced combination.