

# Cava Bach Extrisimo Brut Nature

# BACH

## Origin

|             |                      |
|-------------|----------------------|
| Country     | Spain                |
| Wine Region | Catalunya, D.O. Cava |
| Winery      | Codorniu, Bach       |

## Technical Data

|                        |                                                                                                               |
|------------------------|---------------------------------------------------------------------------------------------------------------|
| Grape Varieties        | Macabeo, Parellada, Xarel·lo                                                                                  |
| Type                   | Sparkling white wine, Brut Nature                                                                             |
| Bottle Sizes Available | 750 ml                                                                                                        |
| Closure                | Plastic crown                                                                                                 |
| Vinification           | Traditional Cava vinification with the second fermentation taking place in the bottle. Residual sugar: 3 g/l. |
| Ageing                 | In bottle in contact with the lees.                                                                           |

## Description

### In Brief

The Bach winery has very long tradition of winemaking, with a history that goes back to 1915. However, it was not until the Universal Exhibition in Barcelona in 1929 that the first bottles were launched. Many years have passed since then, but the winery remains steadfast in its faithful adherence to the original spirit of the winery: quality, originality and personality in all of the wines and cavas that it makes.

### Tasting notes

Pale straw yellow. Fine bubbles well integrated in the wine. Nose: The typical primary aromas of these varieties (apple, citrus, almond blossom) blend with aromas from aging such as honey, toasted bread, etc. Mouthfeel: Fine bubbles and balanced acidity on the palate.

### Food Pairing

Ideal as an aperitif, served with dried fruits and nuts, savoury tarts, assorted canapes, etc.

### Notes

