Bocchoris Cava Brut Nature

(DO Cava) Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.



Bocchoris Cava Brut Nature

(DO Cava) Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.Io, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.

Bocchoris Cava Brut Nature

(DO Cava) Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.

Son Vivant

Bocchoris Cava Brut Nature

(DO Cava)

Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.

Son Vivant

Bocchoris Cava Brut Nature

(DO Cava) Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.

Bocchoris Cava Brut Nature

(DO Cava) Macabeu, Xarel.lo, Parellada



The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very

traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.

Bon Vivant