

L'Origan 'Aire' Cava Brut Nature

(DO Cava)

Macabeu, Xarel.lo, Parellada, Chardonnay



The 'Aire' Cava Brut Nature fermented in stainless steel, and was moved to bottle for a 26 month rest in the cellar, with authentic hand riddling. Disgorged in May with no added dosage, the finished wine is elegant on the nose, with notes of golden apples, white pears, and lemon, complimented by fresh brioche, hazelnuts, almonds and hints of fennel. The mouth is quite creamy in texture, backed with vibrant freshness and acidity, and balanced with intense apricot, white flowers, and licorice root.

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