Bohigas Cava Brut Reserva, DO Cava NV

EBO015NV

Mas Macià

— Catalunya, Spain

A Cava to take seriously - a wine with great creamy freshness and attractive bright, apple fruit.

NV Vintage

IWSC Bronze 2023

2021 Vintage

IWC Silver 2024

Production

Grapes are sourced from 35ha of vines cultivated on the Can Macià estate, situated in the Anoia river basin, near Odena. They grow in clay-limestone soils and this, together with the Mediterranean-Continental climate and low rainfall, produces low yields with high acidity. Slow but complete ripening makes this area suitable for the production of high quality Cava base wines. The grapes are harvested by night, in cool temperatures. Bohigas Cava Brut Reserva is produced by the traditional method, with a second fermentation in bottle, the wine is kept on lees for at least 18 months before release (dosage is 6g/l).

Tasting note

Aromas of fresh apple and pear, with citrus fruit and white flowers. Also lightly spicy notes of cinnamon and biscuit due to ageing. The palate is structured with bright acidity, ripe stone fruit and a creamy mousse - well-balanced to give a rounded, long and gently textural finish.

Food Match

This structured and well-rounded fizz is a versatile food match, but works particularly well with grilled white fish, chicken dishes and paella.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
DO Cava

Winemaker:
Maria Casanovas

Grape Varieties:
Xarel-Lo 55%, Macabeo 30%, Parellada 15%

Suitable for:
Vegan

Bottle Barcode:
8428773000218