

ADERNATS |  | RESERVE BRUT

< B R U T >

"The reward for a long tradition"

The class and elegance of one of the jewels of our country's gastronomy, appreciated all over the world. Aged during more than 24 months and elaborated by the traditional method "champenoise".



Macabeo · Xarel·lo · Parellada



born at an altitude of 250m.



Ideal for marrying with rice, seafood and white meats.

Clean and bright, straw yellow color with golden reflections. Fine and integrated bubble.

Aromas of green apples and citrus fruits combined with fennel and nuts.

Denomination of Origin Tarragona. Calcareous clay and sunny soil. Cava Reserva with at least 24 months of aging. 11,5% alcohol.



GREAT GOLD & REVELATION OF THE JURY

Concours Mondial de Bruxelles

TOP20
'50 Great Cavas'

90 Gilbert & Gaillard

