

# Nuallonge Brut Nature

## Winemaking

<b>Grape variety</b>	Xarello, Macabeo, Parellada
<b>D.O.</b>	Cava
<b>Type</b>	Brut/ Brut Nature/ Demisec
<b>Alcoholic ferm.</b>	15 days at 16°C in steel tanks
<b>Ageing</b>	9 months on lees

## Technical datas

<b>Alcoholic degree</b>	11.5% Vol.
<b>Total acidity</b>	5.28 g/L
<b>Residual sugar</b>	Zero Dosage
<b>Closure</b>	Natural cork 1+1

