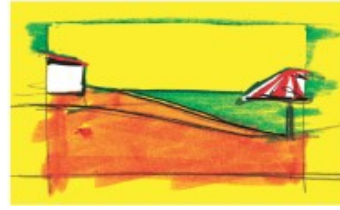


### Casas del Mar Brut Blanc de Blanc CAVA

Old vines make for very good wines.... This is one of the key points that make Casas Del Mar Sparkling Wine different and more complex than other Cava's. In the Penedes region of Spain the three grapes Macabeo, Parellada, and Xarel.lo are blended to make the Cava. At Casas Del Mar, their Xarel.lo vineyard is over 70 years old in one of the best and original sites for grapevines. It is produced in the Methode Traditionelle-Produced in the French Champagne Method. 18 months on the cork, during the second, in bottle, fermentation and finished with a moderate dosage.

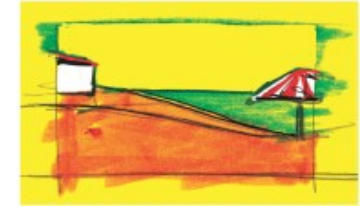
Tasting notes: Nose of toasted brioche, small elegant bubbles bring hints of apples and apricots to the palate, finishing with elegant notes of citrus



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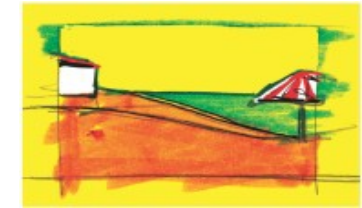
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