



NAME: Cava ¡Hola! Brut Nature

VINTAGE: 2013

WINE TYPE: Cava Brut Nature

VARIETIES: Xarel-lo, Macabeo and Parellada

D.O.: CAVA

PRODUCTION

HARVEST: Manual and mechanical. Meticulous selection of the grapes.
 Macabeo: 1st week of September. Xarel-lo: 2nd and 3rd weeks of September.
 Parellada: 1st week of October.

FERMENTATION: 1st fermentation in stainless steel tanks at a controlled temperature of 16°C. 2nd fermentation in bottle by the Traditional Method.

AGEING: Aged an average of 18 months on lees.

BOTTLE TYPE: Eco cava 750ml.

TASTING NOTE

IN APPEARANCE: Pale straw yellow with greenish hints.
 Foam persistent and abundant.

ON THE NOSE: Very clean, intense and fresh aromas of white fruit (green apple, grape, citrus notes) and fermentation (notes of pastry and almonds).

ON THE PALATE: Harmonious and appetizing in the mouth with great balance.
 Complex, delicate, beautiful harmony, large structure, freshness and intense fruity aromas.

SERVING RECOMMENDATIONS

Serve at 5-6°C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 11.5 % Vol.

RESIDUAL SUGAR: 1,5 g/l

TOTAL ACIDITY (H2SO4): 3.80 g/l

pH: 3.05



EAN CODE BOTTLE	8413216101317
BOTTLE	Eco 750 ml.
HEIGHT	300 ± 1.8 mm.
DIAM. WIDTH	88 ± 1.5 mm.
APPROX. WEIGHT	800 gr.
APPROX. FULL BOTTLE WEIGHT	1570 gr.
CORK TYPE	DIAM B.



EAN CODE CASE	18413216101314
LENGTH	27.5 ± 0.5. cm
HEIGHT	32.7 ± 0.5. cm
WIDTH	18.4 ± 0.5. cm



C/ 6 BOT PACK MASTER.	
APPROX. CASE WEIGHT	9,665 kg.
CASES PER LAYER	17
LAYER PER EUROPALET	5
CASES PER EUROPALET	85

EUROPALET (800 X 1200 MM)	
HEIGHT	Approx. 1770 mm.
APPROX. TOTAL WEIGHT	846 kg.
APPROX. EUROPALET WEIGHT	24 kg.