

Agarena Brut

Region:
Cava D.O.

Grapes:
50% Macabeo, 30% Xarello, 20% Parellada

ABV:
11.5%

What:

Agarena Brut Cava Sparkling Brut is a vibrant and approachable sparkling wine from Spain, crafted using the traditional method and made entirely from Macabeo, Xarello, and Parellada grapes. Harvested early in September

Where:

Produced in Catalunya using traditional Cava grape varieties, this Cava Brut is crafted according to the traditional method, with the second fermentation taking place in bottle. The wine is aged on its lees to develop complexity, finesse, and a fine, persistent mousse. The result is a fresh and elegant sparkling wine, combining crisp citrus and orchard fruit notes with a balanced, refreshing finish.

Barcode:

857536001489

Sales Info:

750ml ,Case12 ,46.30 lb.

Palletization:

50 Cases / 5 Layers



Food Pairings:

Its bright acidity and delicate bubbles make it an ideal match for seafood such as oysters, ceviche, and grilled shrimp or calamari, where the wine's freshness enhances the natural brininess and zest of the food. Light poultry dishes like lemon herb roasted chicken or turkey salad with apples and nuts complement the wine's fruit and floral character, while vegetarian options such as asparagus risotto or savory tarts made with zucchini or leeks bring out its green undertones.

Tasting Note:

A fine and persistent mousse complements its pale yellow hue with delicate green reflections, leading to fresh aromas of citrus zest, green apple, and hints of white flowers on the palate

