

TUTUM BA

CAVA
Denominació d'Origen



Xarel·lo, Parellada i Macabeu.



A mix of old Xarel·lo vines from the Penedès region and younger ones of Parellada and Macabeu from 600 metres of altitude in the Conca del Barberà region.



The vinification happens at low temperature and according to the traditional method *champenoise*. The second fermentation happens in the bottle after making the final blend. The wine is later aged for a minimum of 18 months. Manual disgorging without any added sugar.



It is aged for 22 months.



ALCOHOL
12% vol

SUGAR LEVELS
2.5

PH
2.95



“A dry sparkling wine without any added sugar, but still fruity and joyful”

