

# BACH

## CAVA EXTRÍSIMO BRUT

In 1929 the Bach brothers realised their dream of creating exceptional surroundings for crafting exceptional wines: the Masía Bach winery. A long time has gone by since then but loyalty to the spirit of Masía Bach's beginnings has remained unfledged: quality, originality and personality in all its wines and cavas.

### Winegrowing region:

D.O. Cava

**Varietals:** Macabeo, Xarel·lo, Parellada

**Analytical properties:** 11.5%

Residual sugars: 10 gr/lit

### Tasting Note:

**Aspect:** Pale straw yellow. Fine bubbles well integrated in the wine.

**Nose:** The typical primary aromas of these varietals (apple, citrus, almond blossom) blend with aromas from aging such as honey, toasted bread, etc.

**Mouthfeel:** Fine bubbles and balanced acidity on the palate.

### Winemaker's recommendations:

Serve chilled (between 6-8°C). If need be, chill for a couple of hours in an ice bucket with water and salt and ice. Avoid sudden chilling in the freezer. It can be stored upright.

### Matching:

Ideal as an aperitif, served with dried fruits and nuts, savory tarts, assorted canapés, etc.

