



Ludens Brut

Varieties:

35% Parellada

25% Xarel·lo

40% Macabeo

Aging in contact with the lees for a minimum of 9 months.

Sugar per liter: 6 gr / l

Alcohol graduation: 11° - 11,5°

Tasting note:

A cava with light straw colour and pale green tones. Aromas redolent of fresh fruit. Profound on the palate with subtle notes of acidity. Small gently rising bubbles.

Serve at 7-8 ° C

