

D.O. CAVA



# AMETLLER

BLANC DE NOIRS

*A real challenge*

Finesse and complexity, this is not just any other Cava. Seductive personality of a 100% Pinot Noir without addition of any sugar

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APPELLATION OF ORIGIN

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## BLANC DE NOIRS

### • *Terrain & Winemaking*

This is not just any other Cava. Made with 100% Pinot Noir varietal, selected from plots specifically planted with that intention in the Alt Penedés area. It was always intended to be a “Blanc de Noirs” of great finesse and complexity; hence the manual harvesting in boxes, and a delicate and careful elaboration.

Controlled alcoholic fermentation to preserve the maximum expression of this singular grape, avoiding malo-lactic fermentation to preserve the essence of the varietal, and without addition of any sugar.

### • *For the consumer*

This Cava is a real challenge, because very few “Blanc de Noirs” are made in Penedes. With a seductive personality; it displays, with subtlety and refinement, a range of complex nuances that make it very interesting. A Cava to enjoy on its own, and of course with good company; perfect for special occasions, and that can perfectly pair any innovative and modern recipe.

Serving temperature: Between 45° and 48°F (7-9°C).

### • *Tasting notes*

Beautiful golden yellow color with slight reddish hues on the rim. Fine and persistent bubble.

Of marked varietal character that is appreciated in the aromatic expression. Complex and elegant in the nose, it presents notes of ripe white fruit, fruits with bone (cherry), on a citric background that is mellow with touches of fresh bakery, yeasts and toasting.

Tasty and structured in the mouth, pleasant greasiness and an effervescence that gives it great freshness with full and lasting end. A Cava that seduces.

