

Roura Cava Brut Nature 5* Roura - 75 cl.

The cuvée 5 is the top quality of this estate, a selection of the best vines.



Vinification

Second fermentation in bottle, 24 months sur



To serve

Serve at 8°C in a wide flûte or white wine glass.



Trial analysis

The high percentage of Chardonnay and the ripeness of the grapes explain the deep golden colour. Creamy notes on the nose, creamy also at first on the palate, but the wine gets dryer, more austère and more "Cava". This one doesn't need to hide a poor structure under a high dose of sugar, like they often do in France: it is well-structured, and well-balanced too. And what a persistent finish!



Roura is one of the few wineries still active in the Maresme, between Badalona and Lloret de Mar, North of Barcelona. It is a cava region, renowned for its particular soil of granite and other elements (the saulo), ensuring a perfect drainage for the vines.







Xarel.lo (70%), Chardonnay (30%)





