

ARTS DE LUNA
BRUT NATURE
D.O.P. CAVA

Arts de Luna Brut Nature is made exclusively from the grape varieties Macabeo and Chardonnay grown on vines in the area 'Medio Día', where the sparse land, exposed to many hours of sunlight, produce low yields per plant of very high quality.

Area of Production

Denominación de Origen Protegida Cava (Requena). Continental climate with Mediterranean influences. Large day and night temperature variations. Average annual temperature 13°C. Chalky-clay soils.

Grape Varieties

85% Macabeo and 15% Chardonnay

Winemaking

The carefully selected Macabeo and Chardonnay grapes are picked at the beginning of September. Following a cold maceration of the grapes in pneumatic presses, the must is fermented in stainless steel tanks at a temperature of 14°C. In January a process called 'tiraje' takes place where the new wine is bottled and the second fermentation occurs in the bottle. The Cava is stored in 'rima', special containers for holding the bottles in position, for 11 months.

Tasting Note

Appearance:	A dense and fine mousse.
Colour:	Pale yellow in color with green tones.
Aroma:	Fresh fruit character with floral aromas.
Taste:	A creamy sensation from the fine mousse, well balanced, with white fruit flavours and a long finish.

Serving Suggestions

Ideal as an aperitif and to accompany starters and desserts, that is not too sweet. Serve cold between 4 and 6°C.

Alcohol Content

11.5% vol.

Available in

75cl

LOGISTICAL INFORMATION

Closure:	Cork
Packaging:	6 bottles per case
EU pallet:	64 cases / 384 bottles
Layers:	4
Weight:	672 Kg

