

ARTS DE LUNA *Organic*

BRUT
D.O.P. CAVA

Arts de Luna Organic Brut is made exclusively from the grape varieties Macabeo and Chardonnay grown on organically 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 Cava (Requena). Continental climate with Mediterranean influences. Large day and night temperature variations. Average annual temperature 13°C. Chalky-clay soils.

Grape Varieties

75% Macabeo and 25% Chardonnay from organically grown vines

Winemaking

A selection is made of the Macabeo and Chardonnay grapes, grown in accordance with the rules of Organic Farming. This form of organic viticulture and wine-making is based on the development of environment and consumer friendly technologies for organic wine quality improvement and scientifically based legislative framework (using only natural resources, without any chemicals, in this way producing organic fruit while at the same time conserving the fertility of the land and respecting the environment). The grapes are picked at the beginning of September. Cold maceration in a pneumatic press. Fermentation at 14°C in stainless steel tanks. In January we add the 'liqueur de tirage', to provoke a second fermentation in bottle. The Cava is stored in 'rima', or horizontally, for a minimum of eleven months.

Tasting Note

Appearance: Dense mousse of fine, well integrated bubbles.
Colour: Pale yellow with a hint of gold.
Aroma: Clean aromas of citrus and white fruits (Apples and pears), dry fruits (hazelnuts and walnuts) together with aromas of baked cakes.
Taste: Lively, fresh and easy, with a subtle touch of citrus fruits, floral (orange blossom) flavours, creamy with a long, lingering 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

