



BLANCS B·B BLANCS



ANTIGVA

BLANC DE BLANCS

CAVA

750ml

11,5% Vol

Produced by ANTIGVA Compañía Agroalimentaria Española del Mediterráneo by R.E.2025-B - Tomelloso de Fco. - Spain



Type of wine: Brut Nature

Denomination of origin: CAVA

Variety: Macabeo 33%, Xarel·lo 33% and Parellada 33%.

Alcoholic degree: 11,8% Vol.

Ageing: 12 months

Elaboration: Traditional methode.

Production: Limited.

TASTING NOTES

To the eye

It is straw-coloured with green flashes, with a tendency to form a crown of bubbles.

To the nose

It is delicate, with very pleasant aromatic notes, fruity and fresh.

To the palate

Its taste is fresh and Light, and all these qualities thanks to the perfect balance between its acidity and richness of aromas.

Blanc des blancs, is the result of the delicate blending between harvest grapes and aged in our cellar.

Our advice

To fully appreciate its unique bouquet and aromas is best served around 6°C.