



MILLESIME

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ANTIGVA

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750 ml

CAVA

11.5% vol

Produced by ANTIGVA Compañía Agrosideraria Española del Mediterráneo S.A. by P.E. 1625-B. Tenorio de Pina - Spain



**Type of wine:** Brut Nature

**Denomination of origin:** CAVA

**Variety:** Macabeo 30%, Parellada 30%, Xarel·lo 30% and Chardonnay 10%.

**Alcoholic degree:** 11,5% Vol.

**Ageing:** minimum 34 months

**Elaboration:** Traditional methode.

**Production:** Limited.

### **Tasting notes**

#### *To the eye*

It has a bright straw yellow colour with golden flashes, and its bubble is fine and abundant.

#### *To the nose*

Its fine aromas of long ageing, mingling with white flowers, entice all the senses of the nose.

#### *To the palate*

It has a well balanced feel on the palate, well-defined and full bodied cava, with a befitting presence of carbon dioxide and a pleasant strong acidity.

Millésimé is a cava of great vision, specially produced for gastronomy and desserts.

### **Our advice**

To fully appreciate its unique bouquet and aromas is best served around 8°C.