

PICHER

BRUT NATURE
ARTESAN



FROM OUR OLD VINES, WE HARVEST GRAPES MANUALLY TRADITIONAL XAREL·LO, MACABEO AND PARELLADA, WHICH MAKE UP THIS CAVA. HANDMADE BOTTLE DISGORGEMENT, AND AVOIDING STORAGES IN LONG TERM SO THAT OUR CUSTOMERS ENJOY THIS CAVA IN HIS RIGHT TIME.

WE PUT THE BOTTLES IN ROWS DURING AT LEAST 24 MONTHS, AFTER WHICH WE PLACE THE BOTTLES ONE-ONE IN THE CLASSICS DESKS. DURING AT LEAST THIRTY DAYS, WE MAKE THE ROTATION AND TILT CHANGE, PRIOR DISGORGEMENT.

WE AVOID STORAGES AND WAITINGS IN LONG TERM SO THAT OUR CONSUMERS ENJOY THE CAVA IN HIS RIGHT TIME, MAINTAINING THEIR HIGH QUALITY.

LIMITED PRODUCTION.



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