

Novellus
PICHER
CAVA BRUT
ARTESAN



FROM OUR OLD VINES, WE HARVEST GRAPES MANUALLY TRADITIONAL XAREL·LO, MACABEO AND PARELLADA, WHICH MAKE UP THIS YOUNG CAVA. HAS A COMPLEX AROMA. STRONG AND VIGOROUS, BUT BALANCED, WITH A VERY LIGHT POINT OF "EXPEDITION LIQUEUR". HANDMADE BOTTLE DISGORGEMENT.

WE PUT THE BOTTLES IN ROWS DURING AT LEAST 12 TO 15 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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