



## FAMILIA OLIVEDA Brut Jove

Celebrating as a family!  
*“Modern, fresh, bold”*

### ORIGIN

Cava Designation of Origin.

### VARIETIES

Macabeo, Xarel·lo and Parel·lada.

### PRODUCTION AND AGING

Using the traditional method (champanoise), a second fermentation takes place inside the bottle, before the cava is aged for 12 months in the cellar.

### TASTING NOTES

In terms of appearance, its colour is a pale yellow with a delicate, fine constant stream of bubbles. On the nose, the intense floral and fruity aromas stand out, denoting youth. On the palate, it is exuberant and intense. The freshness of the fruit is prominent, giving way to a lively finish.

### SERVING NOTES

Ideal as an appetizer, for accompanying exquisite tapas and a perfect accompaniment for desserts and all types of dishes typical of Mediterranean cuisine. Optimal serving temperature 4°C-8°C.

### ANALYTICAL CHARACTERISTICS

Pressure: 6 atm – Alcohol content: 11.5% Vol. – Total acidity: 6 g/l – Total sugars: 11 g/l.

### AWARDS

GOLD medal winner at the “Concours International de Lyon 2014”.