



## FAMILIA OLIVEDA Brut Nature Reserva

Celebrating as a family!  
*“Harmonious, refined,  
elegant”*

### ORIGIN

Cava Designation of Origin.

### VARIETIES

Macabeo and Xarel·lo.

### PRODUCTION AND AGING

Using the traditional method (champanoise), a second fermentation takes place inside the bottle, before the cava is aged for 18 months in the cellar.

### TASTING NOTES

In terms of appearance, its colour is straw yellow with delicate golden hints and an extremely fine bubble that forms several beads.

On the nose, it is refined with light toasty hints, thanks to the care taken with its aging.

On the palate, the harmonious balance between freshness and smoothness is surprising, with a refined finish in which the hints of fine herbs and nuts come to the fore.

### SERVING NOTES

Delicious accompaniment to select appetizers, quality cured meats, desserts and all other types of dishes typical of Mediterranean cuisine. Optimal serving temperature 4°C-8°C.

### ANALYTICAL CHARACTERISTICS

Pressure: 5.8 atm – Alcohol content: 11.5% Vol. – Total acidity: 6.4 g/l – Total sugars: 3 g/l.

### AWARDS

Award winner in the “International Wine & Spirit Competition 2014” in London.