

LB Lacrima Baccus

Type: Brut Organic

D.O.: Cava

Vintage: 2019

Grape varieties: Xarel·lo, Macabeu, Parellada

Aging: Minimum of 15 months on their own lees.

Type of packaging: Standard Crystal bottle (75cl)

Analytic data:

Alcohol: 11,5º (%vol)

Total acidity (t.a.): 6,3-6,9 g/l

Sugar: 8 g/l

Total SO2: 75mg/l

TASTING NOTES



Color: Pale yellow, with delicate bubbles and creamy texture.



Bouquet: Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.



Palate: Fine presence on the palate, slightly sweet on the attack, but perfectly balanced, fresh and elegant.

ELABORATION

The varieties are harvested and vinified separately. Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation. Later transfers after the alcoholic fermentation, blending of the different wines, clarification, stabilization and final filtration. Second fermentation in bottle and minimum ageing of 15 months to preserve its maximum freshness with slight ageing notes.

PAIRING

The perfect cava to accompany a wide variety of fatty dishes, dishes with bitter flavors and also mild dishes, as for example white meat stews, rice with fish, sushi, foie gras and lamb. A perfect pairing with smoked salmon, Welsh rarebit, but also with Battenberg cake and Banoffee pie.

The fine presence of carbonic makes it refreshing and an ideal complement to lighten digestions.

