

LB Lacrima Baccus

Type: Brut Organic

D.O.: Cava

Vintage: 2018

Grape varieties: Pinot noir, Xarel·lo.

Aging: Minimum of 24 months on their own lees

Type of packaging: Special Crystal bottle (75cl)

Analytic data:

Alcohol: 12° (%vol)

Total acidity (t.a.): 6.3-6.9 g/l

Sugar: <8 g/l

Total SO2: 75mg/l

TASTING NOTES



Color: Bright pale yellow, perfect integration of very fine bubbles, unbeatable in size and speed of detachment. Full and persistent crown. It hypnotizes you.



Bouquet: Clear notes of apricot (dried apricots), ripe fruits (peach and grapefruit), pastries and vanilla. On the nose, order, finesse and elegance.



Palate: Freshness, volume in the mouth and creaminess, with hints of apple, almonds and fennel, with a pleasant and very persistent touch. In the mouth it does not end, enjoy it, it has a very long aftertaste due to the fineness of its bubbles.

ELABORATION

Selection of the best parcels of the vineyard, tasting of the grapes, manual harvest and vinification of the varieties separately. Destemming and cooling the grapes of the grapes without squeezing, soft pressing, selection of the first musts. Fermentation at low temperature. Static racking and traditional stabilization. Blending of the wines for a second fermentation in bottle to obtain a very fine bubble, long aging process.

PAIRING

This is a Cava recommendable from the aperitif until the dessert, from a first course based on foie gras to a dessert made with chocolate and dried nuts, without forgetting how well it pairs with clams, octopus, shrimp and fried squid, rich food, Iberian cured sausages, cheeses, rice and seafood. The fine mousse makes it refreshing and an ideal complement to help the digestion.

